



# Noreen's Kitchen

## Baja Style Fish Tacos

### Ingredients

2 pounds Tilapa Filets, Cut in half  
Flour or corn taco sized tortillas  
4 cups vegetable oil for frying  
Salt  
Pepper

#### **For the Sauce**

1 cup mayonnaise  
1 cup sour cream  
zest and juice of 1 fresh lemon  
Dash of hot sauce

#### **For the Batter**

2 cups all purpose flour  
1 tablespoon baking powder  
2 cups club soda or carbonated water

#### **To build tacos**

chopped tomatoes  
shredded cabbage or lettuce

### Step by Step Instructions

Heat oil in a large heavy bottomed Dutch oven or pot to 375 degrees.

Prepare fish and set aside.

Combine ingredients for sauce and season to taste. Set aside.

Prepare batter by combining flour, baking powder and club soda or carbonated water and whisking well. Adjust the consistency of the batter to suit your preference.

Dip fish fillets into the batter. Allow excess to drip off before placing in the oil. Allow fish to fry until coating is golden brown on both sides. Flip over fillets from time to time to encourage even cooking.

Remember to not crowd your pan or you will end up with a greasy fish. Cook in batches until you have finished all the fish.

Remove the fish from the hot oil to a pan that has been lined with paper bag, newspaper and/or paper towels. I use a paper bag with several layers of paper towel on top.

Salt the fish to your desired preference and allow to drain until all your fish is finished.

To build your tacos, place a filet of fish into a warm tortilla and top with some of the sauce and lay on some shredded cabbage or lettuce and diced tomato.

That's it! Perfect, Baja style fish tacos at home whenever you like.

**Enjoy!**