

I love beer battered fish tacos!! Here's what I used..



- 1 lb. cod fish – use whatever white fish you can find
- 1 cup all-purpose flour
- 1 can of beer – I used dos xx – club soda works too
- 1 tspn baking powder
- 1 tspn salt
- Fresh cracked pepper
- 1/8 tspn of smoked paprika
- 3-4 cups of oil for frying
- 10-12 corn tortillas
- 1 cup of shredded cabbage
- 4 -5 limes
- ½ cup cilantro – rough chop
- 1 tablespoon Chipotle in adobo (optional)

-2 cups of Mexican crema or sour cream

In a bowl combine flour salt and pepper, baking powder and smoked paprika, mix well. Add in beer or club soda and mix well. Cut fish into small strips – taco size. Pat fish dry on both sides then sprinkle with salt and pepper and smoked paprika. In a sauce pot or deep frying pan add oil for frying, please note oil should never go past the middle of the pot. Hot oil expands so always leave a few inches above oil level. Once oil is hot, dip fish into batter and shake off any excess batter dripping from fish. Gently place fish into hot oil, always remember to lay away from you not toward you! This prevent hot oil splattering in your direction. Fry for about 5 minutes will be golden brown. In a another small bowl take shredded cabbage or lettuce or any leafy green in hand and squeeze $\frac{1}{2}$ a lime into the slaw with $\frac{1}{2}$ the amount of cilantro and mix well. I like to season my crema or sour cream as well so mix in the chipotle with the remaining $\frac{1}{2}$ lime and stir that well. If you don't have chipotle don't worry any spicy condiment works well too!

If you do not want to fry your fish you can cook the whole fish or fillets in the oven or in a pan on your stove top and flake it into your taco.. you can always grill your fish strips on a grill pan, make sure you coat with a little oil to prevent sticking. Any other proteins work well for tacos too.. even veggies!

Build your taco with your fish, add a little slaw and top off with crema! Feel free to use this recipe as a guide to build any taco using the ingredients at home! Enjoy your at- home fiesta!!