

# Spicy Fish Taco!

*Recipe and Photo by Sam Grimley*

Prep time: 35 mins

Cook time: 6 mins

Total time: 41 mins

Serves: 4



## Ingredients

- 4-5 cups vegetable oil
- 1 cup all purpose flour
- 1 tsp salt
- 1/2 tsp ground cumin
- 1/4 tsp black pepper
- 1/4 tsp cayenne pepper
- 1 cup light-colored beer
- 2 pounds skinless pollock (or redfish, cod, haddock, hake...any white fish will do), cut into 4-by-1 inch strips
- 12 corn tortillas or flour tortillas
- 1 cup spicy mayonnaise (mix 1 cup of mayo with 1 chopped chipotle pepper in adobo sauce and 1 teaspoon adobo sauce. adjust spiciness by adding more or less adobo sauce)
- 3 cups shredded cabbage
- 1 1/2 cups diced tomato
- 1 avocado, skinned, cored and sliced
- lime wedges
- 1/2 cup chopped cilantro

## Instructions

1. Adjust oven rack to the middle position and preheat to 200.
2. Pour oil into a large, deep, heavy bottomed pan until oil measures 3 inches deep.
3. Heat the oil over medium/high heat until it reaches 375 degrees.
4. While oil heats, whisk the flour, salt, cumin, black pepper and cayenne together in large bowl.
5. When the oil is almost ready, whisk the beer into the flour mixture until completely smooth.
6. Wrap a stack of corn or flour tortillas in foil and warm on a baking sheet in the oven while fish fries.
7. Pat the fish dry with paper towels.
8. Add half of the fish to the batter and coat.
9. Use tongs to transfer fish from batter to hot oil.
10. Fry fish, stirring the fish gently to prevent the pieces from sticking together.
11. Cook till golden brown (5 minutes).
12. Remove fish and allow to drain briefly; transfer to oven to keep warm.
13. Apply spicy mayo mix to warm tortilla, add cabbage, tomatoes and avocados and 1-2 pieces of fish. Garnish with lime and cilantro.