

Easy Beer Battered Fish Tacos

Batter Ingredients

- 1 cup **Flour**
- 2 tablespoons **Cornstarch**
- 1 teaspoon **Baking Powder**
- 1 teaspoon **Salt**
- 1/2 teaspoon **Black Pepper**
- 1 cup **Beer** (recommended: lager or sweet beer. Don't use bitter stuff like IPA or Pale Ale. Brown or Stout are ok)

Sauce Ingredients

- ¼ cup **Mayonnaise**
- ¼ cup **Sour Cream** or **Greek Yogurt**
- ½ teaspoon **Garlic Salt**
- 1 tablespoon **Lime Juice**
- 2 tablespoons **Hot Sauce**
(Tapatio, Cholula, Tabasco, Crystal, etc.)

Other Ingredients

- 1 pound boneless **Fish Fillets** cut into 1 inch by 5 inch strips, patted dry with paper towels
- 1/3 cup **Flour** (for dusting fish)
- Taco-sized **Flour Tortillas**
- 1 cup shredded **Cabbage** (or coleslaw mix)
- **Oil** for frying (Avocado or Canola oil work well)

Cooking

1. Heat about 1 ½ inches of oil in a cast-iron skillet, Dutch oven, or other deep pan to about 375 degrees (medium-high). Warm an over to 200 degrees to keep fish warm after frying.
2. Make beer batter: In a large bowl, mix flour, cornstarch, baking powder, salt and pepper. Whisk the beer into the flour mixture.
3. Shred the cabbage nice and thin.
4. Whip up the sauce by whisking the ingredients in a bowl.
5. Dust fish pieces lightly with flour. Dip into beer batter, and drop into hot oil in batches. It should be hot enough so they float right away. Pry them off the bottom immediately with a spatula if they stick. Fry until crisp and golden brown, flipping once. Drain on paper towels and put into 200 degree oven to keep warm and crispy until serving.
6. Microwave the tortillas on a plate covered with a wet paper towel for about one minute.
7. To each taco add the sauce, fish, and cabbage.

Notes and Tips

I tried to keep this simple, using ingredients that most people have on hand. You will probably have everything you need except for the cabbage and fish. Works great with any flaky white fish such as striped bass, black bass, panfish, halibut, rockfish, sturgeon, etc. If you have a gas barbeque with a burner, cook the fish outside to avoid smelling up your house.

You can re-use the oil by pouring it back into its container after it cools. First, filter it through a paper towel, big coffee filter, or cheese cloth-lined kitchen strainer resting on a clean pot or container. Keep the oil in the refrigerator marked as 'Fish Fry', and add a tally mark every time you use it. After four or five uses dispose of it.