

BEER-BATTERED FISH TACOS

Serves 6

The Veggies

2 cups of carrots julienned or shredded (aprox. 4 large carrots)
4 cups of cabbage julienned
1 cup thinly sliced red or white onions
¼ cup chopped cilantro
1 or 2 jalapeños cut into rounds (optional)
1 cup apple cider vinager
1 tablespoon of sea salt
1 teaspoon ground black pepper

In a bowl mix all the ingredients. Check for salt. Set aside

The Fish

1 pound of a firm fish that will stand up to being fried like cod, marlin, or pez vela
1 cup flour
1 teaspoon of black pepper
1 tablespoon sea salt
½ teaspoon of paprika
1 cup beer or mineral water
1 quart of canola or coconut oil for frying

Salt and pepper the fish. Mix all other ingredients in a bowl. Set aside. Heat canola oil hot enough to fry. Place some fish in the flour mixture and fry a few pieces at a time without crowding them in the pan. Drain the fish as it comes out of the oil.

To Serve

12 to 18 flour tortillas
1 cup of chipotle or regular mayo
2 limes cut in slices



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Heat up tortillas until they have some color. Place some in mayo on the tortilla and top with fish and slaw. Finish with a few drops of lime juice.

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