

## Baja Fish Tacos (seafood)

Prep: 10 mins. Cook: 15 mins. Serves: 6

### Crispy Fish Ingredients

2 c. all-purpose flour  
1 T. baking powder  
1 tsp. sea salt, plus more for serving  
12 oz. beer (seltzer can also be used)  
2 lbs. cod fillets (1 inch x 3 inch long with skin removed)  
¼ c. cornstarch  
Canola oil for frying

### For Assembling the tacos

Corn or flour tortillas (street size)  
Cabbage Slaw (see recipe)  
Avocado Lime Crema (see recipe)



### Instructions

1. Use a large heavy bottom Dutch oven or a deep fryer, heat the oil to 350 degrees.
2. In a large mixing bowl, whisk together the flour, baking powder and salt until combined.
3. Add in the beer and whisk until smooth.  
**\*Cover the batter with plastic wrap and let it sit for 15 mins.**
4. Add the cornstarch to a shallow bowl.
5. Working in batches, dredge the fish in the cornstarch.  
Then dip fish into the batter, shake off the excess.
6. Gently lower the fish into the hot oil and fry for 4-6 minutes, turning the fish halfway through.
7. Remove fish from the fryer, drain on a wire rack over a baking sheet.
8. Season lightly with salt and place in a warm oven while remaining fish is cooking.