



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Beer Batter Fish Tacos

Makes 4 Servings



8 Corn Tortillas
1 – 2 pounds Catfish or Tilapia, chunks
1 cup All-Purpose Flour + 1/2 cup for dredging
1 cup Dark Mexican Beer
1 egg
1 small Red Cabbage, thinly sliced
1 bunch Cilantro
2 Avocados
1/2 cup Mayonnaise
1/2 cup Sour Cream
1 -2 Chipotles in Adobo Sauce
2 cloves Garlic, diced
1 Lime, juiced
Vegetable Oil



In a food processor add the mayonnaise, sour cream, chipotle, garlic, lime juice and 1 tablespoon Pork Rub. Purée until smooth. Cover and keep in refrigerator until dinner is ready.

In a large bowl add the flour, beer, egg and 1 tablespoon Pork Rub. Mix together and let the batter rest for 5 minutes at room temperature.

On a plate add the reserved flour and add 1 tablespoon Pork Rub, mix well. Dredge the fish in the flour shaking off the excess.

Mix the batter after resting for 5 minutes and dip the fish making sure the batter completely covers the fish. Deep fry or pan fry the fish in vegetable oil heated to 360 degrees. Cook until the batter is golden brown...about 4 minutes. Let the fish drain on paper towels for 5 minutes.

Lightly brush the corn tortillas with the hot vegetable oil to make them pliable.

Grab a beer and assemble the tacos to your liking finishing with a nice drizzle of the spicy sauce...Enjoy!

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P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811