



Baja Fish Tacos

Recipe By CLARK NEAL

SERVES: 4

TACOS:

- ☐ 1 1/4 lb. cod fillets
- ☐ 2 cups cabbage, cut into thin strips
- ☐ 8 corn tortillas
- ☐ 2 limes, cut into wedges
- ☐ canola oil, for frying
- ☐ hot sauce, for garnish (optional)

BATTER:

- ☐ 1 cup all-purpose flour
- ☐ 1 tsp. baking powder
- ☐ 1 tsp. table salt
- ☐ 1/2 tsp. black pepper, finely ground
- ☐ 1/2 tsp. garlic powder
- ☐ 1 cup Mexican-style beer

AIOLI:

- ☐ 2/3 cup Mexican crema
- ☐ 1/3 cup mayonnaise
- ☐ 1 tbsp. lime juice
- ☐ 2 tbsp. Chipotle peppers in adobo, chopped
- ☐ 1 clove garlic, minced

DIRECTIONS:

- ☐ 1. Add canola oil to a Dutch oven to a depth of 4 inches. Preheat oil to 350°F.
- ☐ 2. To prepare the batter, add the flour, baking powder, salt, pepper, and garlic powder to a large bowl and whisk to combine. Add the beer and whisk until fully incorporated and no lumps remain. Allow the batter to rest for at least 20 minutes. The consistency should resemble pancake batter. Thin with more beer if needed.
- ☐ 3. To create the aioli, combine all ingredients in a bowl and process with an immersion blender until smooth.
- ☐ 4. Cut the cod fillets into strips about 1 inch thick. Trim the length to fit the size of the tortillas.
- ☐ 5. Working in batches, dip the cod into the batter, allowing excess to drip off, then add to the preheated oil. Fry for 4 minutes, until deep golden brown. Remove the fish to a paper towel-lined baking sheet and repeat until all fish is cooked. Cooked fish may be held in a warm oven between batches.
- ☐ 6. To assemble tacos, spread a tortilla with aioli. Top with shredded cabbage and a piece of fried cod. Serve with a lime wedge and hot sauce.

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