

Betty #38: Baja-Ha Fish Tacos

The taste of Baja sure beats the taste of humility.

1 pound whitefish cut into 2 inch pieces
1 cup finely shredded cabbage
8 corn tortillas (or 16 for doubles-thick)
fresh lime
your favorite hot sauce

Avocado Relish:

1/2 cup diced tomato
1/4 cup jalepeno
1 tbsp chopped cilantro
1/4 cup onion
1/2 cup diced avocado
fresh lime
salt, pepper

Yogurt Sauce:

1 1/2 tbsp plain yogurt
1 1/2 tbsp mayonnaise
fresh lime
dash hot sauce

Beer Batter:

3/4 cup amber cerveza (beer)
3/4 cup flour
1/2 tsp salt



Directions:

1. In a bowl combine tomato, jalepeno, cilantro, onion, avocado, fresh lime, black pepper and salt. Stir together. Set aside.
2. In another bowl combine yogurt, mayonaise, a dash of hot sauce and a squeeze of lime. Stir together until smooth. Set aside.
3. In a third bowl combine flour, salt and your favorite amber beer. Stir together until smooth. Batter will have the consistency of thickish pancake batter.
4. Add fish pieces to beer batter and coat.
5. Heat canola oil in a tall-sided heavy pot/pan over medium-high heat.

6. Slowly add battered fish to oil and fry 3-4 minutes a side until golden and crisp.
7. Remove from oil and drain on a paper towel. Sprinkle with a little sea salt.
8. On a warmed (preferably a little charred) corn tortilla, spread the yogurt mixture.
9. Add a few pieces of fish and a sprinkling of cabbage.
10. Serve with lime and avocado relish.

- Makes about 8 tacos.
- You can *double up* on the corn tortillas if you like, or try using a heavier corn tortilla too.