

## Baja Style Fish Tacos | Chef Gabrielle Williams, K38

TOTAL TIME 50 min | PREP 20 min

INACTIVE 15 min | COOK 15 min

YIELD 6 to 8 servings | LEVEL Easy

### BEER BATTER

1 cup all-purpose flour  
1 tsp salt  
 $\frac{1}{2}$  tsp ground black pepper  
1 cup dark Mexican beer

### CREAM SAUCE

$\frac{1}{4}$  cup mayonnaise  
 $\frac{3}{4}$  cup Mexican crema or sour cream  
1 tsp grated lemon zest  
2 Tbsp fresh lemon juice  
2 Tbsp water  
salt and freshly ground black pepper

### FISH TACOS

Oil, for frying  
1 cup all-purpose flour  
1 tsp salt, plus more for seasoning  
2 lb. skinned halibut cut into  
5 by 1/2-inch strips  
Freshly ground black pepper  
Corn tortillas  
2 cups shredded cabbage  
2 cups tomatillo salsa (store-bought  
or homemade) for garnish, optional  
Pickled jalapenos, for garnish, optional

### FOR THE BEER BATTER:

Mix the flour, salt and pepper in a medium bowl. Gradually add in the beer while whisking. Set aside and let the batter rest for 15 minutes before using.

### FOR THE CREAM SAUCE:

Add the mayonnaise and crema to a medium bowl. Whisk in the lemon zest, lemon juice and water. Season, to taste, with salt and pepper (can be made 3 days ahead, covered and refrigerated).

### FOR THE FISH:

- In a large skillet, over medium heat, add enough oil to reach a depth of 1-inch. Heat the oil until a deep-fry thermometer registers 350 degrees F or when the end of a wooden spoon sizzles when inserted into the oil.
- On a large plate, combine the flour and salt. Season the fish pieces all over with salt and pepper and coat with the flour. Working in batches, dip the fillets in the beer batter and coat on both sides. Fry in the hot oil until golden brown and cooked through, about 5 minutes. Transfer to paper towels to drain.
- Make tacos with the tortillas and fish and top each with cream, shredded cabbage, tomatillo salsa and pickled jalapenos, if desired.

