

# Beer Battered Fish Tacos

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*Fish Tacos are a classic dish that are a simple and easy way to enjoy the succulent flavors of fresh fish. This Beer Battered Fish Taco recipe features fresh fish dredged in a beer batter and fried until perfectly crispy. The traditional tacos are served with shredded cabbage and mayonnaise for a simple and flavorful dish that can be prepared in minutes but makes a great party entree. Serve with dark Mexican beer and tortilla chips for a real summer treat.*

## Ingredients:

1 c. dark beer or ale  
1 c. flour  
½ ts psalt  
1 ½ lb cod fillets, cubed  
1 quart vegetable oil for frying  
20 corn tortillas  
5 c. shredded cabbage  
1 c. mayonnaise  
¼ c. spicy salsa  
1 lime, cut into wedges

## Directions:

1. In small bowl whisk together flour, beer, and salt.
2. Rinse fish and pat dry.
3. In large saucepan heat 1-inch of oil until it reaches 360 degrees F.
4. Using a fork, coat fish in batter and slide into hot oil, in batches. Fry until golden, approximately 2 minutes. Remove with slotted spoon and drain on paper towels. Repeat until all fish has been fried.
5. Assemble tacos as follows: stack 2 tortillas and place 1 piece of fish and ½ c. shredded cabbage in center of tortillas. garnish with mayonnaise, lime wedges, and salsa. Serve hot.

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