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## Fish Tacos

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Recipe by [BREESE823](#)

"I'm from San Diego and these taste just like home! We live in the south now, and nobody has heard of these! Serve with homemade pico de gallo, and lime wedges to squeeze on top!"

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### Ingredients [Edit and Save](#)

Original recipe makes 8 servings [Change Servings](#)

- |  |  |
|--|--|
| <input type="checkbox"/> 1 cup all-purpose flour   | <input type="checkbox"/> 1 teaspoon minced capers                            |
| <input type="checkbox"/> 2 tablespoons cornstarch  | <input type="checkbox"/> 1/2 teaspoon dried oregano                          |
| <input type="checkbox"/> 1 teaspoon baking powder  | <input type="checkbox"/> 1/2 teaspoon ground cumin                           |
| <input type="checkbox"/> 1/2 teaspoon salt         | <input type="checkbox"/> 1/2 teaspoon dried dill weed                        |
| <input type="checkbox"/> 1 egg                     | <input type="checkbox"/> 1 teaspoon ground cayenne pepper                    |
| <input type="checkbox"/> 1 cup beer                |  |
| <input type="checkbox"/> 1/2 cup plain yogurt      | <input type="checkbox"/> 1 quart oil for frying                              |
| <input type="checkbox"/> 1/2 cup mayonnaise        | <input type="checkbox"/> 1 pound cod fillets, cut into 2 to 3 ounce portions |
| <input type="checkbox"/> 1 lime, juiced            | <input type="checkbox"/> 1 (12 ounce) package corn tortillas                 |
| <input type="checkbox"/> 1 jalapeno pepper, minced | <input type="checkbox"/> 1/2 medium head cabbage, finely shredded            |

Check All

### Directions

1. To make beer batter: In a large bowl, combine flour, cornstarch, baking powder, and salt. Blend egg and beer, then quickly stir into the flour mixture (don't worry about a few lumps).
2. To make white sauce: In a medium bowl, mix together yogurt and mayonnaise. Gradually stir in fresh lime juice until consistency is slightly runny. Season with jalapeno, capers, oregano, cumin, dill, and cayenne.
3. Heat oil in deep-fryer to 375 degrees F (190 degrees C).
4. Dust fish pieces lightly with flour. Dip into beer batter, and fry until crisp and golden brown. Drain on paper towels. Lightly fry tortillas; not too crisp. To serve, place fried fish in a tortilla, and top with shredded cabbage, and white sauce.

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## Nutrition

<b>Calories</b>	409 kcal	20%	<b>Carbohydrates</b>	43 g	14%
<b>Cholesterol</b>	58 mg	19%	<b>Fat</b>	18.8 g	29%
<b>Fiber</b>	4.9 g	20%	<b>Protein</b>	17.3 g	35%
<b>Sodium</b>	407 mg	16%			

\* Percent Daily Values are based on a 2,000 calorie diet.

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