

## Fish Tacos



**Rated:** ★★★★★

**Prep Time:** 40  
Minutes

**Ready In:** 1  
Hour

**Submitted By:**  
BREESE823

**Cook Time:** 20  
Minutes

**Servings:** 8

"I'm from San Diego and these taste just like home! Chunks of cod are fried in a beer batter, and served in corn tortillas with shredded cabbage and a zesty white sauce. Serve with homemade pico de gallo, and lime wedges to squeeze on top!"

### INGREDIENTS:

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

### 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.