

SAVEUR

JOSE GARCES' FISH TACOS

Chef Jose Garces uses a batter of rice flour and vodka to produce shatteringly crisp fish bites that he then stuffs into warm tortillas and tops with cool, crunchy slaw.

Featured in: [How to Batter Fish for Fish Tacos \[http://www.saveur.com/video-how-batter-fish-fish-tacos\]](http://www.saveur.com/video-how-batter-fish-fish-tacos)

MAKES 10 TACOS

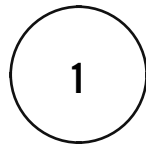
TIME: 24 HOURS

Ingredients

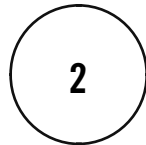
- 2 cups apple cider vinegar
- ¼ cup granulated sugar
- 2 tbsp. kosher salt, plus more to taste
- ½ head red cabbage, shredded
- ½ cup mayonnaise
- 2 tbsp. minced capers
- 2 tbsp. minced parsley
- 2 tsp. fresh lime juice
- 1 canned chipotle chile in adobo, with sauce
- 1 ½ cups rice flour
- 1 ½ tbsp. vodka
- ½ cup plus 2 tbsp. all-purpose flour

- 1 tsp. agave nectar
- ¼ tsp. baking soda
- Canola oil, for frying
- Kosher salt, to taste
- 8 oz. mahi mahi, cut into 10 1" x 2" pieces
- 10 flour tortillas [<http://www.saveur.com/article/Recipes/Flour-Tortillas>] or corn tortillas
- 1 avocado, pitted and thinly sliced

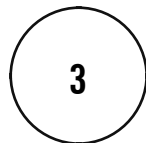
Instructions



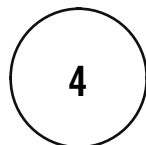
Toss vinegar, sugar, salt, and cabbage in a bowl; cover and refrigerate at least 1 day.



Combine mayonnaise, capers, parsley, lime juice, and chipotle chile in a blender and purée until smooth. Refrigerate remoulade until ready to use.



Whisk 1 cup rice flour, the vodka, 2 tbsp. all-purpose flour, agave, baking soda, salt, and ¾ cup water in a large bowl until smooth; refrigerate until ready to use. Combine remaining flours and salt to taste in a separate bowl; set aside.



Heat 2" oil in a 6-qt. saucepan until a deep-fry thermometer reads 350°. Toss fish in dry batter, then wet. Working in batches, fry fish until golden and crispy, 2 minutes. Transfer to paper towels to drain and season with salt. Serve fish on tortillas with cabbage slaw, remoulade, and avocado.

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