

# Fish Tacos

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1	180 g	All-Purpose Flour	Combine until homogenous.
	1 g	Baking Powder	
	10 g	Salt	
	10 g	Black Pepper	
	15 g	Garlic Powder	
	15 g	Onion Powder	
	10 g	Paprika	
2	12 fl. oz.	Pale Lager Beer	Slowly pour in beer, whisking until very smooth
3	1 lb	Cod or Halibut	Cut into one-inch thick strips.
4	30 g	All-Purpose Flour	Heat oil to 375 degrees. Dust fish with flour, then dip in beer
	4 Cups	Frying Oil	batter. With tongs, slowly lower battered fish in oil, releasing when it starts bubbling. Deep-fry until golden brown and cooked through (145 °F).
5		Corn tortillas	Heat tortillas on a non-stick pan.
6		Cole-Slaw Mix	Place fish on tortilla. Top with cole-slaw mix and a slice of avocado.
	1	Avocado	Drizzle with Siracha mayo.
		Siracha Mayo	