

Fish Tacos

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	Heat oil to 375 degrees. Cut into one-inch thick strips. Dust with
	4 Cups	Frying Oil	flour, then dip in beer batter. With tongs, slowly lower battered
			fish in oil, releasing when it starts bubbling. Deep-fry until golden
			brown and cooked through (145 °F).
4		Corn tortillas	Heat tortillas on a non-stick pan.
5		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	