

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 | |