

Classic Baja-Style Fish Tacos

Beer-battered, deep-fried - serves 4

Serves 4 • Prep 20 min • Cook 15 min • Ensenada-style

INGREDIENTS

For the fish

- 1 lb firm white fish (cod, halibut, or mahi-mahi), cut into 1-inch strips
- 1 cup all-purpose flour
- 1 cup cold beer (Mexican lager; sparkling water as a non-alcoholic swap)
- 1 tsp baking powder
- 1 tsp salt, plus more for seasoning
- 1/2 tsp ground cumin
- Neutral oil, for frying

For the toppings

- 2 cups shredded green cabbage
- 1/2 cup mayonnaise
- 1/4 cup Mexican crema (or sour cream)
- 1 chipotle pepper in adobo, minced (optional)
- 1 lime, juiced, plus wedges for serving
- 8 small corn tortillas
- Pico de gallo or salsa, to taste

METHOD

1. Whisk the flour, baking powder, salt, and cumin together. Slowly whisk in the cold beer until the batter is smooth and slightly thick - it should coat the back of a spoon.
2. Pat the fish strips dry and season lightly with salt.
3. Heat 2 inches of oil in a heavy pot to 350F (175C).
4. Dip the fish into the batter, let the excess drip off, and fry in batches for 3-4 minutes until golden and crisp. Drain on a wire rack.
5. Whisk the mayonnaise, crema, minced chipotle, and a squeeze of lime juice together for the sauce.
6. Warm the corn tortillas in a dry skillet about 30 seconds per side.
7. Assemble: tortilla, fried fish, shredded cabbage, a generous drizzle of sauce, and a spoonful of pico de gallo. Finish with a lime wedge.

Tip • Keep the beer cold and do not overmix the batter - a few lumps are fine. A cold, thin batter fries up the crispiest.