

# BEER BATTER FISH TACOS

## WITH LIME CREMA AND RADISH, GREEN APPLE, MANGO SLAW

### INGREDIENTS

1 lb Halibut  
Cooking Oil  
Corn Tortillas  
Flour  
Salt & Pepper

### SLAW

1 Cup Shredded Cabbage  
1/2 Large Green Apple  
1/2 Medium Mango  
4 Large Radishes  
1 TBSP Lime Juice  
Salt & Pepper to Taste

### LIME CREMA

1/3 Cup of Mayonnaise  
2/3 Cup of Crema Mexicana  
2 TBSP Lime Zest  
1 Tsp Garlic

### BEER BATTER

1 Cup Flour  
1 Tsp Salt  
1/2 Tsp Black Pepper  
1 Cup Dark Beer

### OPTIONAL

Lime Wedges  
Cilantro  
Sriracha Mayo

### INSTRUCTIONS

Combine flour, salt, pepper and beer. Let rest 15 minutes.

Wash and julienne apple, radishes and mango. Combine in a bowl with shredded cabbage. Squeeze 1/2 lime over mixture. Salt & pepper to taste.

Heat 1 inch of cooking oil in a large pan on medium heat. Cut halibut into 1 inch strips, salt & pepper to taste and lightly flour. Coat fish in batter and delicately add to hot oil. Cook about 5 minutes or until golden brown (use tongs to flip fish).

Heat small pan with 1 Tsp cooking oil. Lightly fry corn tortillas adding oil as needed.

Zest 1-2 limes, mince 2 garlic cloves, combine crema, mayo, lime zest and garlic.

Assemble your tacos. Place 1 piece of fish on a tortilla. Add radish, apple, mango slaw. Drizzle crema and sriracha mayo. Garnish with cilantro and lime wedges. Enjoy.

