

Beer Batter Fish Tacos

This is the best recipe for beer batter fried fish tacos I have tried, and it is as good as any I have found in Ensenada. I call it beer batter fried rather than just plain fried for two reasons: because you can make delicious (and healthy) fish tacos by deep-frying uncoated fish, such as Yellowfin tuna. (The result is not at all oily but crispy, like very light *carnitas*). The second reason for the name is that beer batter is the traditional and probably also the best coating.

It should not be surprising that the secret to the traditional batter-fried version is the batter itself, which is easy to prepare. Frying at the proper temperature is also important and also no problem if you have a portable deep fryer or a thermometer. A deep fry thermometer can be purchased inexpensively, but I prefer to use my [laser thermometer](#), which has so many other uses, including testing the heat of skillets and grills. The only downside is that you have to use a pot with a dark surface to get an accurate temperature. I use either iron or non-stick pans with dark surfaces for that reason. Regarding the batter, the wheat flour provides flavor and the cornstarch creates the crispiness. I serve fried fish tacos with lime wedges, fish taco sauce, coleslaw and some red and/or green chile salsa.

While this recipe produces truly delicious fried fish, I must confess that, although they are not in the same league, I sometimes turn to Gorton's Beer Battered Fish Filets for a quick weeknight meal. Other than those occasions, I like to use cod, haddock, Pollock, white sea bass, or catfish, especially in inland locations where the latter are often the freshest available choice.



Ingredients

- ¾ cup all-purpose flour, plus more for dredging the fish
- ¼ cup cornstarch
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup cold beer
- Oil for deep frying (I prefer peanut oil)
- 8 pieces of fish filet, about 4 inches long and just over ½ inch thick
- 8 corn tortillas
- Coleslaw
- [Fish taco sauce](#)
- Lime wedges
- Salsa(s)

Directions

Make the batter: Mix the $\frac{3}{4}$ cup flour, cornstarch, baking powder and salt together, and stir in the beer until the mixture is reasonably smooth.

Heat the oil: Bring around 2 inches cooking oil in a deep skillet or pot to 400 degrees. The temperature will drop as soon as you add the fish, but you want to keep it close to 350 degrees.

Heat the tortillas: Just before frying, place the tortillas in a tortilla warmer or wrap them in a towel and heat them in a microwave, about 30 – 40 seconds on high.

Batter and fry the fish: Roll the pieces of fish in flour and shake off the excess. Using kitchen tongs, one at a time, dip the filets in the batter and then slowly submerge them in the hot oil. Do not crowd them as that will cause the oil temperature to drop too much. About 3 – 4 pieces at a time is the maximum for most home appliances. When the filets are golden brown and cooked through, remove them from the oil with kitchen tongs and place them on paper towels to drain.

Make and serve the tacos: Place two hot tortillas on each of four serving plates, overlapping the top one by about 2 inches. Place two fried filets in the center of each two tacos. You can either top them with a little coleslaw and sauce or put those items on the table with the lime wedges, [fish taco sauce](#), and salsa so that people can serve themselves.

FISH TACO SAUCE

Ingredients

$\frac{1}{2}$ cup good mayonnaise, such as Hellman's or Best Foods

$\frac{1}{2}$ tablespoon sriracha hot sauce, or substitute Tabasco sauce

1 tablespoon lime juice

2 large cloves garlic put through a garlic press or minced

$\frac{1}{2}$ teaspoon hot smoked paprika

1 $\frac{1}{2}$ tablespoons extra virgin olive oil

3 tablespoons capers

2 teaspoons minced parsley

Directions

1. Thoroughly combine all the items.