



Recipes

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Beer Battered Fish Street Tacos

Prep Time: 12 Minutes

Cooking Time: 8 Minutes

Serves 12

Ingredients:

12 each 4.5" Heat Pressed Flour Tortillas (28671)

24 fl. oz. Corona

Corona™ Beer

4 cups Flour

1 1/2 tsp. Sea Salt

2 1/2 lbs. Cod Filets , cut into 2" x 1" pieces

2 1/4 cups Shredded Jalapeno Jack Cheese

2 1/4 cups Shredded Romaine Lettuce

2 each Avocados , thin sliced

Creamy Salsa Verde , see related recipe

Pickled Red Onions , see related recipe

Sweet Potato Fries , frozen , as needed

Directions:

1. Preheat deep fryer to 350°F.

2. In a mixing bowl add beer to flour in a steady stream while whisking until you achieve a smooth batter consistency and season with sea salt.

3. To Make 3 Beer Battered Fish Tacos: Add 3 cod filet pieces to the batter and use a wooden skewer to pull out pieces. Deep fry battered fish for 5 to 6 minutes or until golden on the outside and cooked through on the inside. Drain and season with more salt if desired. Heat 3 tortillas in sauté pan over medium heat and top each evenly with 1 tablespoon of cheese. Fold and fill each with 1 tablespoon shredded lettuce, 1 piece beer battered fish, 1 slice avocado, a drizzle of creamy salsa verde and several pickled red onions.

4. Serve warm with sweet potato fries as desired.



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Creamy Salsa Verde

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup Salsa Verde

1/8 cup Mayonnaise

1/8 cup Cilantro , stems and leaves

Directions:

1. Combine all ingredients in bowl of food processor or blend and puree until smooth. Reserve refrigerated.

Pickled Red Onions

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/8 cup Red Wine Vinegar

1/8 cup Water

1/8 tsp. Kosher Salt

1/8 tsp. Crushed Red Chili Flakes

1/8 tsp. Cracked Black Pepper

1/6 each Bay Leaves

1/8 tsp. Ground Coriander

1/8 cup Honey

1/6 each Red Onion , medium , julienned

Directions:

1. Bring first 8 ingredients to a simmer in a small saucepan. Place onions in a non-reactive vessel and pour hot pickling liquid over the onions, cover (leaving a small vent) and allow to pickle overnight under refrigeration.