

TACOS DE PESCADO

An Introduction, with a Classic BAJA dish!

1



MAY 2018 • RECIPE CARD 1 • SERIES 1

Sabor
A BAJA

BROUGHT TO YOU BY
ABRIL ECHAVARRIA



ENSENADA STYLE

This Baja Style famous recipe was born in my hometown, Ensenada. It is known worldwide for its unique deep-fried buttery flavor. There is no comparison to the explosive flavors experienced!

Abril.



MAKES 10 -15 TACOS APPROX.

INGREDIENTS

2 Lb	Preferred Fish Filet
6 Cups	Canola Oil
10 - 15	Corn Tortillas (or Flour Tortilla)

FOR THE BATTER

3 Cups	All Purpose Flour
1 Tbsp.	Salt
1 Tbsp.	Pepper
1 Tsp.	Oregano
1 Tsp.	Mustard
2 Cups	Beer

DIRECTIONS

FISH PREP: Cut the fish into small strips (3 inches)

BATTER: Add all dry ingredients in a deep bowl. Start by adding some beer to the mix. Beat constantly with a whisk. Keep adding beer until you make a mix similar in consistency to American pancake mix. Reserve.

COOK: On a stove heat a large size deep pan on high. Add the oil and lower the heat to medium. Start dipping one piece of fish in the batter and then fry in the pot until golden. Flip them occasionally. Once done let them cool off on paper towels. Repeat until you fry all pieces.

Serve in a hot tortilla topped with your preferred Salsa(Abril's Salsa Mexicana coming soon), sour cream, and shredded cabbage.



Copyright © Tomás Castelazo 2013



**ABUELITA'S TIP
OF THE DAY:**

**MEXICAN GRANDMAS ADD ONE LITTLE PIECE OF ALUMINUM
FOIL INTO THE POT TO AVOID OIL DARKENING.**