

Fish Tacos

Ingredients

1 cup all-purpose flour

2 tablespoons cornstarch

1 teaspoon baking powder

1/2 teaspoon salt

1 egg

1 cup beer

1/2 cup plain yogurt

1/2 cup mayonnaise

1 lime, juiced

1 jalapeno pepper, minced

1 teaspoon minced capers

1/2 teaspoon dried oregano

1/2 teaspoon ground cumin

1/2 teaspoon dried dill weed

1 teaspoon ground cayenne pepper

1-quart oil for frying

1 pound cod fillets, cut into 2 to 3 ounce portions

1 (12 ounces) package corn tortillas

1/2 medium head cabbage, finely shredded

Directions

1-To make beer batter: In a large bowl, combine flour, cornstarch, baking powder, and salt. Blend egg and beer, then quickly stir into the flour mixture (don't worry about a few lumps).

2-To make white sauce: In a medium bowl, mix together yogurt and mayonnaise. Gradually stir in fresh lime juice until consistency is slightly runny. Season with jalapeno, capers, oregano, cumin, dill, and cayenne.

3-Heat oil in deep-fryer to 375 degrees F (190 degrees C).

4-Dust fish pieces lightly with flour. Dip into beer batter, and fry until crisp and golden brown. Drain on paper towels. Lightly fry tortillas; not too crisp. To serve, place fried fish in a tortilla, and top with shredded cabbage, and white sauce.

Source:allrecipes.com