

Mexican Fish Tacos with a Creamy Slaw



What you need:

For the batter:

2 egg whites / 1 cup flour / Tsp salt / Pinch of cumin / 1 cup light beer

Tacos:

Oil for frying / 1 pound white fish / Salt, pepper, and flour / 12 warmed flour or corn tortillas

Slaw:

½ cup crema or sour cream / ½ cup mayo / 3 tbsp lime juice

¼ tsp sugar / Salt and pepper / 3 cups shredded cabbage, a mix of red and green

Salsa:

1 ½ cups of olive oil / ½ cup unsalted peanuts / 4 cloves of garlic

2 tbsp sesame seed / 2 ounces chipotle chilies

Tbsp brown sugar / Tsp salt / 3 tbsp white vinegar

To make:

First, make the batter by mixing the eggs until stiff. Combine the salt, flour, and cumin, and whisk in the beer. Fold the flour mix into the eggs.

Next, cook the fish by pouring oil into a skillet and heat over medium heat for about five minutes. Season the fish with salt and pepper. Press each filet in some flour and place on a plate. Cook fish in oil until crispy. Place on a cooling rack.

To make the slaw combine all of the ingredients in a bowl and mix well. For the salsa, heat oil over medium heat. Add garlic, peanuts, and garlic. Cook until colored. Add in the chiles and sesame seeds. Transfer to a food processor and add in the salt, sugar, and vinegar. Mix until smooth. Serve over the fish tacos