



Tacos de Pescado

SERVINGS 16 ⌚ PREP TIME 20 min COOK TIME 20 min

INGREDIENTS

- 16 **La Fe Tortillas**
- ½ cup mayonnaise
- ½ cup sour cream
- ¼ cup whole milk
- 1 clove garlic, crushed
- 3 limes
- 2 cups flour
- 1 (12 oz.) bottle dark beer (e.g. Negra Modelo)
- 1 lb firm white fish (catfish, cod, halibut or tilapia), cut into strips 3 inches by 1 inch (8x2,5cm)
- ½ head green cabbage, finely shredded
- 1 avocado (ripe), sliced
- ½ bunch cilantro
- **La Fe Vegetable Oil** (for frying)

DIRECTIONS

1. Combine mayonnaise, sour cream, milk, garlic and the juice of half a lime in a small bowl.
2. Cut the remaining limes into quarters.
3. Heat oil to 350F/180C in a saucepan over medium-high heat.
4. In a bowl, mix flour, beer, and salt. The texture should look like pancake batter.
5. When the oil is hot, dip the fish pieces into the batter and fry until golden brown, 3 to 4 minutes.
6. Drain on paper towels and season with salt.
7. Place the tortilla on a plate or taco rack.
8. Place a piece of fish on each tortilla.
9. Top each taco with a handful of shredded cabbage, some sauce, a slice of avocado, and a few cilantro leaves.
10. Serve immediately with lime wedges and a cold beer.