



# Baja Fried-Fish Tacos

**Serves 12**

## **Ingredients:**

2 large Eggs, beat well  
1½ cups all purpose Flour  
¼ tsp Chili powder  
¼ tsp black Pepper  
2 tsp Salt  
2 cups Panko bread crumbs  
3 lbs boned, skinned, firm, white-fleshed fish such as Cod  
Canola oil  
24 Corn tortillas, warmed\*  
Cabbage and Cilantro slaw  
Chipotle tartar sauce  
Lime wedges

## **Directions:**

Place beaten egg in shallow dish, whisk together the flour, chili powder and black pepper in a shallow dish and place Panko in another shallow dish.

Rinse fish and pat dry: cut crosswise into 1"-wide strips.

Bread the fish dry-wet-dry; dredge in flour, dredge thru egg wash and then dredge in the Panko to coat completely.

Pour about 1" of oil into a 12" skillet over medium-high heat.

Bring oil to 360°.

Place breaded fish pieces into skillet a few pieces at a time, and cook until golden (adjust heat to maintain 360°), turning once.

Cook 2-4 minutes each side.

Transfer to a paper towel-lined baking sheet.

Keep warm in a 200° oven while you fry remaining fish.

To assemble each taco, stack two tortillas and top with a couple pieces of fish, then a spoonful of cabbage and cilantro slaw. Serve with the chipotle tartar sauce to add to taste and lime wedges to squeeze over the top.

**\*To heat the tortillas, wrap in foil and place in a steamer basket over boiling water.  
Or, for a smoky char, grill on heated dry iron skillet turning once.**