

Cook 'em and eat 'em!

Scot's awesome fish tacos

Beer Batter

- 1 cup flour, 1 cup beer
- Add garlic powder and black pepper to taste
- Mix dry ingredients first
- Add beer until the mix is the consistency of thick pancake batter

White Sauce

- 1 part mayonnaise
- 1 part plain yogurt
- Add minced garlic -- a clove or two -- to taste.

Prepare the Fish

- 16 oz. of fish, cut into two-inch strips, rinse in cold water with a little lemon, dry well.
- Dip fish in batter, place in hot oil (peanut oil preferred), fry until golden - about 5 minutes. Allow oil to recover temperature between batches.
- 12 small uncooked flour tortillas; cook quickly in a skillet to make them a little crispy. Use corn tortillas for a gluten-free option.
- Place fried fish on a rack over a baking sheet in warm oven; this helps to drain off some oil.
- Assemble fish on tortillas, garnish with shredded green cabbage, sauce, a squeeze of lime, salsa of your choice.