

Bear Tooth Alaska Cod Tacos



Preparation Time: 25 minutes

Cook Time: 15 minutes

Servings: 4

Ingredients:

4 ounces Broken Tooth Brewery Hefeweizen beer

12 ounces Colorado Sauce (store-bought red chile sauce or red enchilada sauce)

4 wild Alaska cod fillets (4 oz. each)

8 (6-inch) flour or corn tortillas

1-1/2 to 2 cups cooked mixed beans (pinto and black), seasoned to taste

Garnishes, as desired: Chopped Alaska Grown romaine lettuce, sliced Alaska Grown radishes, sour cream, guacamole, salsa

Tortilla chips, for serving

Description:

Combine beer and sauce in a large pan. Add cod and coat fish all over with marinade. Marinate 10-15 minutes.

Heat boiler to high. Remove fish from marinade, drain thoroughly, and place fish on a foil-lined baking sheet or broiler pan. Broil on high about 4 inches from heat for 5 minutes, or until just cooked through. To serve, spoon beans onto tortillas, top with cod, and garnish as desired. Serve with tortilla chips.

Recipe by Chef Natalie Janicka, Bear Tooth Grill, Anchorage, AK