

## Crispy Alaska Cod Baja Tacos



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 2-3

### **Ingredients:**

Cod Fillet, 6 each (1 ½ - 2 oz pieces), cut into approximately 1" x 3" strips

Seasoned Flour (recipe below)

Ale Batter – (recipe below)

Blue Corn Tortillas – 6 each (prepare fresh or purchase any high-quality tortilla)

Coleslaw Prep - (see recipe below)

B & B Pickles – 12 each (see recipe below)

Chipotle Remoulade Sauce – 2-3 oz (recipe below)

Lime Wedge – 2 each

Banana Leaf – heated directly over fire for 15-20 seconds, reserve (optional)

### **Seasoned Flour:**

All Purpose Flour – 1 ½ cups

Kosher Salt – 1 ½ tsp

Black Pepper, finely freshly ground ½ tsp

Garlic Granulated – ½ tsp

### **Ale Batter:**

### **Ale Batter Prep**

All Purpose Flour – 1 lb.

Baking Powder – 2 tsp

Kosher Salt – 1 Tbsp

Water, Ice Cold – 10 – 11 fl. oz

Amber Beer – 12 fl. oz

Malt Vinegar – 2 tsp

Unsalted Butter, melted 1 oz

**Coleslaw:**

Green Cabbage, sliced 1/8" – 2 ½ oz

Red Cabbage, sliced 1/8" – 1 ½ oz

Green Onions, sliced 1/8" – ½ oz

Fresh Dill, chopped – 2 Tbsp

Carrot Julienne, 1/16th matchsticks - 1 oz

Olive Oil - 1 tsp

Lime Juice – 1 tsp or ¼ wedge

Chipotle Remoulade – 3 Tbsp (recipe below)

Kosher Salt – 1/8 tsp

**Chipotle Remoulade Sauce:**

Mayonnaise – ¾ cup

Garlic, finely chopped – 1 tsp

Lime, Zested and Juiced – 1 each

Chipotle en Adobo, finely minced – 1 ½ Tbsp

Capers, drained, finely chopped – 1 oz

Pepperoncini, drained, seeded and finely chopped – 1 oz

Fresh Dill, finely chopped – 2 Tbsp

Kosher Salt – 1/8 tsp

Black Pepper, finely freshly ground - 1/8 tsp

**Fresh Turmeric B&B Pickles:**

European or Persian Cucumbers, sliced 1/8" – 4 oz

Granulated Sugar – 2 Tbsp

Turmeric, freshly grated – 2 tsp

Yellow Mustard Seed – ½ tsp

Allspice – 3 each

Garlic Clove, Smashed – 1 each

White Wine Vinegar – 1/3 cup

Water – ¼ cup

Kosher Salt – 1 ½ tsp

**Description:**

**Step 1: Prepare the Pickles**

Place sliced cucumbers in a container where they are filled close to the top. Heat, without simmering, the granulated sugar, grated fresh turmeric, smashed garlic clove, white wine vinegar, water and kosher salt until the sugar is dissolved. Cool to 100 degrees. Add the liquid to the cucumbers ensuring each one is coated. Refrigerate for 12 – 24 hours.

**Step 2: Prepare Chipotle Remoulade Sauce:**

Combine mayonnaise, finely chopped garlic, lime (zested and juiced), chipotle en adobo finely minced, finely chopped capers, finely chopped pepperoncini, chopped fresh dill, kosher salt, black pepper, mix well, refrigerate and reserve. May be made 2-3 days in advance.

**Step 3: Prepare Seasoned Flour**

Mix all purpose flour, kosher salt and finely ground black pepper together and reserve. May be made 1 day in advance.

**Step 4: Prepare Ale Batter**

Combine all purpose flour, baking powder, kosher salt in a bowl. Add ice cold water, beer, and malt vinegar and melted unsalted butter together, mix together with a whisk, ensuring no lumps are visible, refrigerate for 1 hour, reserve. The batter will seem thin but will thicken once chilled. May be made 3-4 hours in advance.

**Step 5: Prepare the Cod**

Preheat Frying Oil to 350°. Warm corn tortillas on a griddle or in a sauté pan, reserve and hold hot wrapped in a tea towel or napkin. Dust cod pieces in seasoned flour and then dip into ale batter until evenly coated then place battered cod into the fryer. Cook until evenly golden brown and shiny and crispy, about 3 ½ - 4 ½ minutes. Remove onto paper towels or rack to drain. Reserve. While cod is cooking, mix the coleslaw.

**Step 6: Prepare Coleslaw**

Mix the green cabbage, red cabbage, green onions, fresh dill and julienne carrots in a small mixing bowl. Then add the olive oil, lime juice, chipotle remoulade and kosher salt, toss gently to ensure evenly mixed and seasoned.

**Step 7: Assemble Tacos**

Place the tortillas onto the banana leaves or directly onto the plate or to go container, add the coleslaw mix on top of the tortillas, then top with crispy cod and fresh turmeric B&B Pickles. Place extra 2-3 oz. of chipotle remoulade in a ramekin or dish. Garnish with lime wedges. Enjoy!