

Baja Style Fish Tacos (Ensenada) – *Tacos de pescado estilo Baja California (Ensenada)*

Ingredients

1 lb (454g) white fish fillets (choose a meaty variety such as pollock or haddock)
¼ tsp black pepper
½ tsp salt
2 tbsp flour

Batter:

½ tsp paprika
¼ tsp oregano
2 eggs
1 cup flour
¼ cup evaporated milk
1 cup beer
¼ tsp salt



Salsa Bandera

2 large tomatoes; chopped
½ white onion; chopped
½ cup cilantro; chopped
½ lime, juice only
2 tbsp vinegar (from pickled jalapeños below, preferably)
Salt, to taste
Pinch dry marjoram

Dressing

½ cup mayonnaise
1 lime, juice only
¼ cup cream
2 tbsp evaporated milk
Salt, to taste

2-3 cups oil, such as canola or peanut, for frying

Corn tortillas, preferably small, for tacos (*tortillas taqueras*)

Cabbage; leaves separated and washed, shredded

Hot green peppers, such as *serranos*; washed and sliced, for salsa or as a topping

Pickled jalapeños (homemade, or canned)

Lime wedges

Avocado slices

Bottled hot sauce

... Cont **Baja Style Fish Tacos (Ensenada)** – *Tacos de pescado estilo Baja California (Ensenada)*

Prep the fish fillets: If frozen, allow fish to thaw in the fridge overnight, then remove from package and pat dry with paper towels. mix black pepper, salt and flour in a small bowl, and sprinkle on both sides of each fillet. Set aside in the fridge until ready to cook.

Start the batter: Place paprika, oregano and salt in a mixing bowl. Separate yolk and white from one egg; add yolk to the bowl and reserve egg white in a different container. Add second egg, flour and evaporated milk to the bowl and mix. Add beer to the mix, and continue mixing until smooth. Place mix in the fridge until ready to cook, and reserve the egg white at room temperature.

Prepare salsa: Mix tomatoes, onion and cilantro in a bowl, add lime juice, marjoram and salt, and the two tablespoons of vinegar from the pickled jalapeños. The sliced hot green peppers, in this case *serranos*, may be added to the salsa, or offered separately. Reserve salsa in the fridge until ready to serve.

Prepare dressing: Mix all ingredients thoroughly, until creamy and runny enough to be poured.

Close to serving time, set up the salsa, dressing, and toppings at the table:



Finish the batter: Beat the reserved egg white until foamy and firm; remove batter from the fridge and add egg white. Fold with a beater, to incorporate all together. The mix will be thick as a pancake batter.

Coat and fry fish: Place oil in a small but deep pot, and warm up over medium/high heat. Remove fish fillets from the fridge, and slice into pieces, approximately one by three inches (2.5 by 7.5 cm). Dip one piece at a time in the batter. Test the oil by dropping a small dollop of batter; it should bubble and cook fast. Remove dollop and carefully place a single layer of pieces of fish in the oil, allowing to cook until crispy and golden brown on both sides, flipping once. Place cooked fish on paper towels to remove excess oil.

To plate: Warm up corn tortillas as indicated on the package. Small tortillas for tacos (*taqueras*) are about 3 inches (7.5 cm) in diameter, so they are the perfect size to fit one piece of fish. Serve hot with the toppings set up at the table, so each person may prepare their tacos to taste.

