TASTE TEXAS

Beer Battered Fish Tacos

Beer Battered Fish

1 lb Gulf of Mexico flounder (or substitute cod), cut into strips
Salt and pepper
Cornstarch

Batter to be made between 15 minutes and 1 hour before frying:
1.5 C Flour
3 T Cornstarch
18 oz Lakewood beer
Salt, pepper, Shichimi Togarashi, smoked paprika

Oil for frying (peanut, vegetable, canola, etc.)

Heat oil to 350 degrees
Toss fish with salt, pepper then cornstarch to coat
Mix batter ingredients
Dip fish in batter then fry until golden and cooked through, 3 – 5 minutes

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Slaw:

½ head Texas cabbage, shredded
1 ea Red bell pepper julienned
2 ea Jalapeno, cut into thin strips with no white and no seeds
1 ea Asian pear cut into matchsticks with mandolin, then held in water with lemon or Vitamin C
½ bunch Cilantro, chopped
¼ C Rice vinegar
1 Tbsp Toasted sesame oil
2" Ginger, grated and juiced
2 Tbsp Soy sauce or tamari
½ ea Lime, juiced

Sambal Crema:

¼ C Sour Cream
¼ C Mayonnaise
2 Tbsp Sambal Oeleek

Corn tortillas to serve

Cauliflower Fried "Rice":

2 slices Bacon
½ ea Sweet onion, diced
8 ea Baby carrots, diced
½ C Kitchen Pride Creminis, small diced or shredded
2 cloves Garlic, minced
1 head Cauliflower, grated/shredded
¼ C Black beans, rinsed
2 Tbsp Pumpkin seeds, salted and toasted

2 Tbsp Worcestershire
2 Tbsp Soy
1 Tbsp Hot wing sauce
2 inches Ginger, shredded and juiced
1 tsp Rice vinegar
1 Tbsp Toasted pumpkin seed oil, or sub toasted sesame oil

Saute bacon until starting to crisp on medium heat
Add onions, carrots and mushrooms and cook until starting soften and caramelize, 5 – 6 minutes
Add garlic and cauliflower, cook 2 – 3 minutes until starting to warm
Add remaining ingredients, toss until warm, 2 – 3 minutes and serve immediately