

Fish Tacos

<http://userealbutter.com/2008/11/13/fish-tacos-recipe/>

1 lb. red snapper fillet (or grouper or other delicious firm white fish)
1 cup flour
1/2 tsp baking powder
1/4 tsp salt
1 cup beer (or milk)
oil for deep frying
corn tortillas
2 cups cabbage, shredded
2 limes, cut into wedges
salsa
cilantro

Slice the fish into 1-inch thick strips. Heat oil in a medium saucepan to 350°F. Combine flour, baking powder, and salt in a medium bowl. Pour in the beer (or milk) and mix until smooth. Dip one piece of fish into the batter and coat. Transfer to hot oil. Repeat with 3 or 4 more pieces and fry until golden (4 minutes or so). Don't crowd the pot too much or the temperature of the oil will drop too much. Remove the fish from the oil and set on a cooling rack. Serve with warm corn tortillas (or pan fry the tortillas if you're feeling decadent), cabbage, salsa, and lime.