

Rubio's Fish Tacos

1½ pounds cod, tilapia or similar white fish fillets.
Cut fillets into 1" by 5" pieces, yielding 12 pieces

Make white sauce and salsa first, then refrigerate.

Rinse fish then pat dry. Coat with flour then batter. Deep fry until batter is crisp and golden brown, about 4 min. Heat corn tortillas lightly in a skillet or Mexican comal until they are soft and hot.

Beer batter –

1 cup beer
1 cup flour plus ¼ cup
½ teaspoon salt
½ teaspoon dried oregano
½ teaspoon dry mustard
¼ teaspoon garlic salt
¼ teaspoon freshly ground pepper

Combine dry ingredients. Whisk in beer until blended.

White sauce –

½ cup mayonnaise
½ cup yogurt
¼ cup fresh cilantro, finely chopped

Salsa fresca –

3 cups diced tomatoes
½ cup finely diced white onion
1-2 jalapeños, seeded and minced
½ cup chopped fresh cilantro
½ teaspoon salt, or to taste
1 tablespoon fresh lime juice