

Tempura Fish Tacos

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Serves 4



Ingredients:

2 (6oz.)Mahi Mahi filets
1 cup Tempura Batter (Hime)
 $\frac{3}{4}$ cup cold Beer (Modelo Especial)
8 Flour tortillas warmed
1 medium Tomato seeded and diced
 $\frac{1}{2}$ cup fresh Cilantro chopped
Sea Salt and Freshly Cracked Black Pepper
Pickled Onions (recipe follows - make ahead)
Thai Remoulade (recipe follows - make ahead)
All-Purpose Flour for dredging
Oil for Frying



Directions:

Wrap the tortillas in aluminum foil and warm in the oven at 200° Fahrenheit.

Cut the fish into strips that are about $\frac{3}{4}$ in. thick. Lightly salt and pepper the fish. Heat oil in a heavy pot or deep fryer to 350° Fahrenheit. Preheat an oven to 250° F. Pour the beer in a glass bowl. Sprinkle the tempura mix across the top of the beer and whisk together just until large lumps disappear (the batter should be lumpy). Dredge the fish in the flour and shake off any excess. Dip the fish in the batter and carefully drop the pieces into the hot oil. Fry for 2-3 minutes. Remove to a paper towel lined plate. Fry in batches and keep cooked fish warming in the oven on a sheet pan with a baking rack on top until ready to serve. Place fish in tortillas and top with tomato, pickled onions and cilantro. Drizzle the Thai remoulade over the top. (For best results put in a squeeze bottle with a large opening) Option: spread the Thai Remoulade on the tortilla before adding fish and toppings.

Pickled Onions

1 cup red wine vinegar
3 TBSP light brown sugar (Domino)
4-5 whole allspice (McCormick's)
1 small red onion

To pickle the onions, start by cutting the onion in half then making thin slices. Separate the slices so they look like half rings. In a saucepan, bring remaining ingredients to a boil and reduce to simmer making sure the sugar dissolves. In another saucepan, bring enough water to cover the onions to a boil and add onions. Boil onions for 2 minutes, drain and add to the pickling liquid. Simmer for 3-4 minutes. Remove pot from heat and allow onions to cool. Strain them, removing the allspice and serve or refrigerate. Onions will keep in the refrigerator for 2 weeks.

Thai Remoulade

½ cup Mayonnaise (Hellman's)

½ cup light Sour Cream (Daisy)

1 tsp fresh Cilantro minced

1 tsp minced Scallion

2 tsp fresh squeezed Lime Juice

½ tsp Thai Chili Garlic Paste (Dynasty)

To make Thai Remoulade, combine all 6 ingredients and refrigerate until ready to serve.

Pictured with Smoky Spicy Black Beans