

# Fish Tacos

This is an easy recipe for a great meal that will surprise and delight your guests.

Serves 4-6. Bon Appetit!

## Fish Ingredients:

2	Haddock fillets (or other firm white fish) approx. 1 lb. cut into bite sized pieces – about 1”.
3	Eggs beaten in a bowl
1-2 cups	All-purpose flour
1-2 cups	Seasoned Bread Crumbs or Panko
4-8 oz.	Canola or cooking oil to just cover bottom of 12” frying pan

## Sauce Ingredients:

½ cup	Mayonnaise
½ cup	Yoghurt (or Sour Cream)
1	Jalapeno pepper – minced
½ tsp.	dried Oregano or 2 Tbsp. fresh Oregano or Basil, finely chopped
2 Tbsp.	Capers (washed and minced)
½ tsp.	Cumin
½ tsp.	Dill weed
½ tsp.	Cayenne (hot)

## Fixins’

1 cup	Tomatoes, chopped
1 cup	Cucumber, chopped (optional)
1 cup	Green Onion, chopped (optional)
1 cup	Green Cabbage, finely shredded (or lettuce)
8-12	Corn Tortillas

## Preparation:

1. Blend all sauce ingredients together and refrigerate. Should be piquant.
2. Toast tortillas in dry Teflon coated pan until slightly brown but still flexible. Store on plate with cloth cover, or in Tortilla holder, keeping warm.
3. Put oil into frying pan (I do 2 batches in a 12” pan) and pre-heat to approximately 375° F - hot enough to brown, but not burn, the fish.
4. Swiftly (but only with half the fish at a time) dust with flour, coat with egg, and coat with crumbs or Panko. Sauté quickly, turning as needed to brown all sides (approximately 2-3 minutes).
5. Remove fish and dry on paper towel. Keep warm in the oven.
6. Repeat 4-5 with remaining fish and serve as a mound of fish bites.
7. Place 3-4 fish bites in a tortilla, add sauce and fixings to taste.