

Fried Fish Tacos

Makes: 4 servings

Time: 20 minutes

Fish tacos, long a staple of coastal Mexico (and coastal California), have become popular throughout the U.S. I prefer the fish fried, but you can grill or even steam it if you like. This recipe calls for steaming the tortillas; if you don't feel like it, just wrap them in a damp towel and heat them in the microwave.

Ingredients

- Eight 5-inch corn tortillas
- 1 to 1 1/2 pounds fillets of firm white fish, like red snapper, sea bass, grouper, or halibut, skinned and boned
- 3 garlic cloves, minced
- Salt and black pepper to taste
- 2 tablespoons fresh lime juice
- 1/2 cup cornmeal
- 2 tablespoons pure chile powder, like ancho or New Mexico
- Corn, grapeseed, or other neutral oil for frying
- 1/2 cup shredded cabbage
- Lime wedges for serving
- Salsa or hot sauce for serving

Instructions

1. Put at least 1 inch of water in the bottom of a steamer. When the water simmers, wrap the tortillas in a kitchen towel and set in the steamer. Steam for 3 minutes, then turn off the heat and keep the cover on the steamer while you prepare the fish.

2. Cut the fish into 8 equal pieces. Mix the garlic, salt, pepper, and lime juice together and rub into the fish.

3. Mix the cornmeal and chile powder together. Remove the fish from the marinade and dredge lightly in the cornmeal mixture. Pour 1/8 inch of oil into a large skillet and place over medium-high heat. After a couple of minutes—when a pinch of cornmeal sizzles in the oil—gently lay the fish pieces in the skillet. Fry, turning once, until golden brown and tender (a thin-bladed knife will meet little resistance). Do not overcrowd; work in batches if necessary. Drain on paper towels.

4. Remove the tortillas from the steamer and place a piece of fish in the center of each. Top with shredded cabbage and serve with lime wedges and salsa.

Recipe from [*The Best Recipes In The World*](#)