



FISH TACOS FOR FRIENDS

Serves 8



FRIED FISH:

- 2 Pounds Mahi Mahi, or any white fish (¼ lb. per person)
- 1 cup all purpose flour
- Salt & Pepper, to taste
- Chili powder, to taste
- Vegetable oil

SALSA:

- 5 plum tomatoes, roasted
- ¼ large white onion, chopped
- 1 jalapeño scored and de-seeded, chopped
- 1 head of garlic, roasted
- Salt & red pepper flakes, to taste
- Lime juice, to taste

GUACAMOLE:

- 3-4 ripe avocados
- Salt, to taste
- Dash of red pepper flakes (optional)
- Juice of half a lime

FOR SERVING:

- 5 plum tomatoes, roasted
- ¼ large white onion, chopped
- 1 jalapeño scored and de-seeded, chopped
- 1 head of garlic, roasted
- Salt & red pepper flakes, to taste
- Lime juice, to taste

PREHEAT THE OVEN TO 350° FAHRENHEIT

First, roast the tomatoes and garlic for the salsa. Preheat the oven to 350° Fahrenheit. Cut the tomatoes in half and place, cut-side up, on a foil-lined baking sheet. Season with salt

Next, slice the top off one whole head of garlic (just so the cloves are exposed, but the head is still held together). Drizzle over olive oil and season with salt and pepper before wrapping tightly in foil and placing on the baking sheet

Roast for 45 minutes, or until the tomatoes begin to look darker and drier on the surface. Remove from the oven and leave to cool slightly

To make the salsa, add the roasted tomatoes to a blender or food processor, as well as the garlic (carefully unwrapping the foil and squeezing out the softened garlic cloves). Add the onion, jalapeño, and lime juice, as well as a good pinch of salt and red pepper flakes

Blend to your desired consistency. Taste, and adjust the seasoning if needed. Transfer to the refrigerator and allow to chill for at least 1 hour

While the salsa chills, make the guacamole. Peel and smash your avocados in a medium mixing bowl. Mix in the lime juice and season with salt and red pepper flakes, if using, to taste. Set aside. Cover and place in the refrigerator if you plan to serve later

When you're ready to make your tacos, slice the fish fillets into roughly 2-inch strips with a paring knife. In a large bowl, whisk together the flour, salt, pepper, and chili powder (if you can't see the seasoning in the flour mixture, you need more). Toss the fish in the spiced flour until well-coated

Add vegetable oil to a medium saucepan until it comes roughly 1 inch up the sides. Place over high heat until it reaches 350° Fahrenheit. (Use a deep-fat frying thermometer if you have one; if not, you can tell the oil is ready by placing a wooden spoon in the oil—if the oil bubbles around the spoon, you're good to go)

Cook several pieces of fish for 2-3 minutes, being careful not to crowd the pan, or until golden-brown. Flip and cook for another 2 minutes. Transfer to a plate lined with paper towels and leave to cool slightly. Repeat with the remaining batches

While the fish rests, warm the tortillas in the microwave, on the grill, in a dry frying pan, or under your oven's broiler. (We chose to grill them, after applying a spritz of cooking spray to each side)

TO SERVE

Take a personalized, mix-and-match approach. Start with a base of the tortilla, warm beans, then fish. Add all other ingredients, or the ones you prefer best, to make your perfect fish taco



Author's note: My order is beans, fish, guacamole, salsa, red onions, and cilantro, topped with Yellow Bird Habanero Hot Sauce. Wash down with a margarita.