

Fish Tacos & Elote (Mexican Grilled Corn)

Cod fried in tempura batter with chipotle remoulade and pickled cabbage, and grilled Mexican street corn with lime mayo.

Makes about 12 tacos

Ingredients

Tacos

12 flour tortillas
1 3/4 lbs. cod, cut into 2 oz. batons
1 avocado, sliced
4 cups vegetable oil, for frying

Chipotle Remoulade

2 cups mayo
2 chipotles en adobo, finely chopped
1 tbsp. chives, finely chopped
2 tbsp. parsley, finely chopped
2 tbsp. scallions, finely chopped
2 tbsp. shallots, finely chopped
1/3 cup capers
1 tbsp. salt
2 tbsp. lime juice

Tempura Batter

1 cup all purpose flour
1 cup rice flour
1 tbsp. salt
1 tsp. baking powder
1 cup water
1 1/2 cups vodka
1 tbsp. agave syrup
1 tsp. malt vinegar

Pickled Cabbage

1 head red cabbage, shaved
4 cups apple cider vinegar
2 cups water
3/4 cup sugar
1/4 cup salt

Elote

4 ears corn, on the cob
1 cup lime mayo (juice of 1 lime per cup of mayo, combined with salt to taste)
2 tsp. chile pequin powder
1/2 cup queso Cotija

Preparation

Prepare the cabbage

We recommend preparing this ahead of everything else, so it has the proper amount of time to rest before using.

In a saucepan, bring the water and vinegar to a simmer. Stir in salt and sugar until dissolved.

Turn off the heat and begin to cool. Meanwhile, using a knife or mandoline, shave the cabbage thinly chiffonade-style (in long strips). Store in a large mixing bowl.

Pour the liquid mixture over the cabbage. Cover with plastic and allow to sit for at least one hour.

Cabbage can be reserved in the fridge for up to 1 week

Prepare the remoulade

Finely chop your scallion and shallot, and place in a large mixing bowl. Do the same for the parsley and chives, and add them to the bowl.

Chop your capers and add them to the mix along with the lime juice, chipotle en adobo, and mayo.

Mix thoroughly using a whisk or rubber spatula. Season with salt, and adjust to your liking. Set aside.

Remoulade can be reserved in the fridge for up to 1 week

Prepare the batter

In a mixing bowl, combine both flours, salt, and baking powder. Stir to combine.

Stir in water and vodka until a thick, smooth batter forms.

Add in malt vinegar and agave syrup.

For best use, put batter in an iSi canister (charged whipped cream dispenser), and charge twice before use. Discard whatever is not used out of the canister.

Make the elote

To make the lime mayo, combine 1 cup of mayo with the juice of 1 lime, and add salt to taste.