



# Baja Cod Tacos

## Toppings

### Mango Salsa

- 2 mangos
- 1/4 cup red onion
- 1/2 jalapeno
- 1/4 cup cilantro
- 2 tbsp lime
- 1/2 tsp salt
- red pepper flakes
- 1/4 tsp cumin

### Slaw

- 2 cups cabbage
- 1/2 cup mayo
- 1 tsp honey
- 1 tbsp lime
- 1/4 tbs cumin
- pinch of salt
- 1/2 tsp coriander
- 1/2 red onion

## Instructions

- Mix dy ingredients
- Add cold beer
- Place batter in the fridge for 4-5 minutes
- Cut cod into 1 inch thick planks
- Heat up oil on the stove
- Dunk each piece of cod into the batter and let the excess slide off
- Cook each piece of cod in oil for 4-5 minutes
- Add toppings and sauces
- Enjoy!

## Batter

- 1 cup of flour
- 1/2 tsp baking powder
- 1/2 tsp paprika
- 1/2 tsp garlic powder
- 1 1/4 tsp salt
- 1 cup beer or sparkling water
- 1.25 lbs cod

## Sauces

### Chipotle Aioli

- 1/2 cup mayo
- 1/2 tsp garlic powder
- 1 tsp lime
- 1/2 tsp salt
- 1/2 pepper
- 1/2 cup sour cream
- 3 chipotle peppers in adobo sauce

### Cilantro Lime

- 1/4 cup mayo
- 1/4 cup sour cream
- 1 cup cilantro
- 2 garlic cloves
- 1/2 jalapeno
- 3 tbsp lime
- 1 onion
- 1 tsp salt
- 1 tsp pepper
- 1 tsp cumin