

CopyCat Hooters Baja Fish Tacos

Ingredients

1 pound firm white fish (Mahi-Mahi or Cod)
1 cup all-purpose flour
1 tsp cumin
1 tsp chili powder
1/2 tsp garlic powder
1/2 tsp salt
1/4 tsp black pepper
1 cup beer
2 cups shredded cabbage
8-12 corn tortillas
1/4 cup cilantro
1/4 cup sour cream
1 lime, cut into wedges
Vegetable oil, for frying

Directions

Cut fish into 2-inch pieces.

In a bowl, whisk together flour, cumin, chili powder, garlic powder, salt and pepper. Slowly add in beer until mixture is smooth and resembles a thin pancake batter.

Heat vegetable oil in a large, heavy-bottomed saucepan over medium-high heat until it reaches 375°F (190°C).

Dip fish in the batter and let excess drip off before gently placing in the hot oil. Fry until golden brown and crispy, about 2-3 minutes per side. Transfer to a paper towel-lined plate to drain.

Warm tortillas in a microwave or on a griddle.

Assemble tacos by placing 2-3 pieces of fish on each tortilla, topped with shredded cabbage, cilantro, dollop of sour cream, and a squeeze of lime juice.