



## **FIREHOUSE BEER BATTERED FISH TACOS**

*With Fireman's Brew Redhead*

2 pounds fish filets cut into 4 oz. pieces  
1 ¾ cup flour  
1 egg, lightly beaten  
2 Tablespoon plus 2 teaspoon Southwest Spice, (plus more for dusting)  
½ teaspoon baking powder  
6 cups vegetable oil  
1 cup Fireman's Brew Redhead  
2 Tablespoons milk  
¼ teaspoon salt

- Heat the oil in a deep fat fryer or large, heavy pot to 350°
- Combine 1 cup of the flour, beer, egg, milk, 1 Tablespoon Southwest Spice, baking powder, and the ¼ teaspoon salt. Whisk to make a smooth batter the consistency of cream, adding more beer as needed to thin. (Use the batter as soon as possible after making)
- Place the remaining ¾ cup of flour and the 2 teaspoons Southwest Spice in a shallow dish.
- Season the fish with the remaining Tablespoon of Southwest Spice.
- Dip the fillets into the flour to lightly coat then, into the batter, and back into the flour, again. Shake to remove any excess flour.
- Fry in the oil until crisp and golden brown, turning in 4-5 minutes. Remove and drain on paper towels.
- Season lightly with salt and Southwest Spice to taste. Serve with malt vinegar.



**RECIPE CREATED BY:**

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