



Beer Battered Fish Tacos

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Washed in beer and battered in our Slap Ya Mama Cajun Fish Fry, then topped with a spicy jalapeño sauce, these beer battered fish tacos are to die for.

Jalapeño Sauce

Ingredients:

- 1 large jalapeño, seeded
- 1 cup cilantro leaves
- ¼ cup green onions
- ¼ cup olive oil
- ¼ cup greek yogurt
- ¼ cup water
- ½ tsp [Slap Ya Mama Low Sodium Blend Seasoning](#)
- 1 Tbsp lime juice

Directions:

Combine all ingredients into a food processor and puree until the sauce has reached a consistency that is easy to drizzle. You may add more oil or water if needed to reach desired consistency

Fish Tacos

Ingredients:

- 1 ½ pound firm fish, (ex. black drum, cod, mahi-mahi)
- 12oz [Slap Ya Mama Cajun Fish Fry](#)
- 12oz light beer
- 1 egg, beaten
- vegetable oil
- 8 flour or corn tortillas
- feta cheese
- cilantro, chopped

Directions:

Using a paper towel, pat fish fillets dry, then cut fillets into 2 to 3 inch pieces and set aside. In a bowl, combine beer and egg, making sure to mix well. In another bowl, add Slap Ya Mama Cajun Fish Fry and set aside.



Slap Ya Mama

Slap Ya Mama Cajun Products

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Add enough oil to the frying pan so that it's about ½ inch deep. Heat oil over medium heat until a pinch of fish fry sizzles across the top.

Dip each piece of fish into the egg wash, then in the fish fry batter, back into the egg wash and once more in the fish fry batter. Carefully transfer each piece into the oil and cook for approximately 8 minutes or until golden brown, making sure to turn fish a few times during frying. Transfer cooked pieces to a paper towel lined plate to help drain excess oil.

In a small skillet, warm tortillas over medium heat. Build tacos by adding a few pieces of fish, feta cheese, jalapeño sauce and top with cilantro. Serve and enjoy!

Makes Approximately 8 Tacos