

# SUMMER HOUSE

SANTA MONICA®

## CRISPY BAJA FISH TACOS

*Serving Size: 4 people (Yields 3 tacos per person)*

### TACO INGREDIENTS

- 1 lb cod filets, cut into 12 equal size strips
- 1 baja batter - *recipe below*
- 1 ½ cups slaw mix - *recipe on page 2*
- ¼ cup lime dressing - *recipe on page 2*
- ½ cup chipotle crema - *recipe on page 2*
- 1 cup pico de gallo - *recipe on page 2*
- ½ cup cilantro sprigs
- 1 lime, cut into fourths
- 12 corn tortillas, Chef recommends 5 inch size
- oil for frying



### BAJA FISH BATTER INGREDIENTS

- 1 cup gluten free flour\*
- 1 cup cornstarch
- ½ Tbsp taco seasoning
- ½ Tbsp dry oregano
- 3 cups soda water
- ½ cup ice

*\*If you don't have gluten free flour, regular flour works too*

*Continue on Next Page*



# SUMMER HOUSE

SANTA MONICA®

## DRY DREDGE INGREDIENTS

- 4 cups of cornstarch
- 2 Tbsp salt
- 2 Tbsp pepper

## SLAW MIX INGREDIENTS

- ¼ cup cabbage, shredded
- ¼ cup cucumber, shredded
- ¼ cup carrot, shredded
- ⅛ cup fennel, shredded
- ⅛ cup celery, shredded
- ¼ cup radish, shredded
- ¼ cup lime slaw dressing - *recipe below*

## LIME SLAW DRESSING INGREDIENTS

- 1/2 cup lime juice
- 1 ¼ cups olive oil
- ½ Tbsp sugar
- ½ Tbsp salt
- 1 tsp black pepper

## PICO DE GALLO INGREDIENTS

- ½ cups tomatoes, diced
- ¼ cups red onions, diced
- 2 tsp cilantro, chopped
- ¼ cup jalapeño, seeded and diced
- 1 tsp lime juice
- salt to taste

## CHIPOTLE CREMA INGREDIENTS

- 1 ea chipotle pepper, canned
- ½ cup of ranch dressing

*Continue on Next Page*



# SUMMER HOUSE

SANTA MONICA®

## DRY DREDGE METHOD

In a medium mixing bowl, use a wire whisk to mix all ingredients together.  
This can be stored in an airtight container in the refrigerator for up to 7 days.

## BAJA FISH BATTER METHOD

1. Put the dry ingredients into a mixing bowl and mix together.
2. Use a wire whisk to mix in the soda water until batter is in-between thick and thin.
3. Add the ice.
4. Set batter by the fryer for use.

## SLAW MIX METHOD

In a large bowl, mix all ingredients together.  
This can be stored in an airtight container in the refrigerator for up to 3 days.

## LIME SLAW DRESSING METHOD

Mix all ingredients. This can be stored in an airtight container in the refrigerator for up to 5 days.

## PICO DE GALLO METHOD

Mix all ingredients in a medium bowl.  
This can be stored in an airtight container in the refrigerator for up to 3 days.

## CHIPOTLE CREMA METHOD

1. Finely chop the chipotle pepper and combine it with the ranch dressing in a small bowl.
2. Using a wire whisk or spoon, mix all ingredients until fully incorporated.

This can be stored in an airtight container in the refrigerator for up to 7 days.

*Continue on Next Page*



# SUMMER HOUSE

SANTA MONICA®

## TACOS METHOD

1. Warm tortillas and keep them wrapped in foil and / or a cloth napkin.
2. Take the fish portion and place into the dry dredge. Shake off excess and dip in wet batter.  
Allow excess to drip off.
3. Fill a deep pot with about 2-3 inches of oil. Heat the oil to 350° F.
4. Place fish into the fryer and fry until lightly golden brown and cooked through.  
If using a meat thermometer, the fish should be cooked to 145° F. Set fish aside to plate.
5. Put the tortillas onto a cutting board.  
Dress the slaw mix with lime dressing and divide amongst the tortillas.
6. Place the fried fish on top of the slaw. Drizzle with chipotle crema.
7. Put the pico de gallo and lime slaw dressing on the side of the tacos. Garnish with cilantro.

