

Crispy Fish Tacos with Chipotle Cream

Serves 6

Prep and cook time: 30 minutes

1/4 cup mayonnaise	1 pound fish (rock fish, halibut, other)
1/2 cup sour cream	12 fresh corn tortillas
Kosher salt	2 cups shredded green cabbage
Freshly ground black pepper	6 green onions - sliced on bias
1 Tbs chipotle pepper - diced	1 cup sliced radish
1/2 cup flour - fine milled	1 avocado - sliced
1/2 cup Panko bread crumbs	1 cup Pico de Gallo or salsa
1 1/2 teaspoons chili powder	Hot sauce (Tapatio) to taste
1/2 cup milk	Lime wedges - to garnish
1/4 cup peanut oil	
Pat of butter	



1. In small bowl, whisk mayonnaise and sour cream until combined. Season to taste with halved lime, salt, pepper, and chipolte pepper.
2. In shallow bowl mix flour, Panko bread crumbs, chili powder and 1.5 teaspoons each of kosher salt and black pepper. Rinse fish in cool water, pat dry and cut across the grain of flesh into strips about an 1/2 inch wide by 3 inches long. In separate bowl, pour in milk and carefully add fish pieces to liquid.
3. Pour 1/4 cup peanut oil into a 12-inch frying pan and place over medium-high heat. Remove fish wedges from milk, dredge lightly though flour / bread crumb mixture. With oil shimmering over heat, add butter to pan, and place a few fish pieces in oil without crowding. Cook fish pieces until golden brown (3-5 minutes - turning carefully) Remove from oil to paper-towel-lined plate, and sprinkle with salt. Repeat with remaining fish pieces.
4. Meanwhile, lightly grease skillet with drizzle of peanut oil and set over medium heat. Heat tortillas in skillet individually until soft and hot. Remove from skillet and keep warm in dish towel or covered dish. To serve, fill tortilla with two or three fish pieces, add pinch of green cabbage, drizzle with cream sauce. Garnish with green onion, sliced radish, avocado, Pico de Gallo, and hot sauce to taste.
5. Serve warm and enjoy with Fairsing Vineyard Rosé of Pinot noir.