



16 corn tortillas

8 white fish fillets - I used Basa - but you can use tilapia, cat fish or halibut

1 cup flour

1 cup Mexican beer

1 cup yogurt

1 cup mayonnaise

1 tablespoon minced shallots

2 limes

1 teaspoon garlic powder

1 teaspoon cumin

2 tablespoons chopped cilantro

Vegetable oil

2 cups shredded green or red cabbage

1 large tomato chopped

Salt

Rinse and pat dry the fish. Cut each fillet into 4 strips. Place in a bowl and squeeze 1 of the limes, covering completely with juice. Set it aside for 15 minutes.

In a bowl mix the flour and beer. Whisk well and season with salt. Set aside for 15 minutes.

In another bowl mix together the yogurt, mayonnaise, the juice of the other lime, cumin, garlic and cilantro. Whisk until blended well and season with salt to taste.

Fill a large skillet with oil and heat until the oil is very hot. Place the fish, one slice at a time, into the batter. Let the excess batter drip and place the fish in a single layer (work in batches). Fry the fish until evenly browned, turning once. Remove onto paper towels and drain off the excess oil.

Place a tortilla on top of another one. Smear with yogurt sauce. Place two pieces of fried batter in the middle. Top with cabbage and tomatoes. Serve.

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