

San Diego Fish Tacos

Ingredients

Pickled Red Onion

- 1 red onion, halved and sliced thin
- 1 cup distilled white vinegar
- $\frac{1}{3}$ cup sugar
- 1 tsp kosher salt

Zarandeado Sauce

- $\frac{2}{3}$ cup mayonnaise
- $\frac{1}{3}$ cup sour cream
- 1 chipotle chile in adobo sauce
- 1 arbol chile, seeded
- 1 Tbsp hot sauce, such as Tapatio or Cholula
- 1 Tbsp beer
- 1 Tbsp yellow mustard
- 1 garlic clove, chopped
- $\frac{3}{4}$ tsp soy sauce
- $\frac{1}{2}$ tsp Mexican oregano
- $\frac{1}{4}$ tsp pepper
- $\frac{1}{4}$ tsp kosher salt

Fish

- 4 (6- to 8-ounce) cod fillets, each cut lengthwise into 3 pieces
- $1\frac{1}{2}$ tsp kosher salt
- $\frac{1}{2}$ tsp pepper
- $\frac{1}{4}$ cup all-purpose flour
- 2 Tbsp vegetable oil, divided
- 2 Tbsp unsalted butter, divided

Tacos

- $1\frac{1}{2}$ cups finely shredded red cabbage
- $1\frac{1}{2}$ cups finely shredded green cabbage
- 12 (6 inch) corn tortillas, warmed
- 1 large tomato, chopped fine
- $\frac{1}{4}$ cup coarsely chopped cilantro leaves and stems
- 1 avocado, sliced thin

Preparation

Pickled Red Onion

1. Place onion in medium bowl
2. Bring vinegar, sugar, and salt to simmer in small saucepan over medium-high heat, stirring occasionally, until sugar dissolves



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3. Pour vinegar mixture over onion, pressing onion below surface of liquid
4. Let onion cool completely, about 30 minutes, stirring occasionally

Zarandeado Sauce

1. Process all ingredients in blender until smooth, about 20 seconds
2. Reserve 6 tablespoons sauce for cooking cod

Fish

1. Adjust oven rack to middle position and heat oven to 200 degrees
2. Set wire rack in rimmed baking sheet
3. Sprinkle cod with salt and pepper
4. Place flour in shallow dish
5. Dredge cod in flour, shaking to remove excess, and transfer to large plate
6. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until just smoking
7. Add 1 tablespoon butter and cook until foaming subsides
8. Add 6 pieces cod to skillet and cook, without moving them, for 2 minutes
9. Drizzle cod with 3 tablespoons reserved sauce and then, using fish spatula, gently flip pieces
10. Shake skillet gently to distribute sauce and let cod continue to cook until just cooked through, 1 to 2 minutes longer
11. Remove skillet from heat and, using spatula, transfer cod to prepared wire rack

Tacos

1. Combine red and green cabbage in bowl
2. Build tacos by placing 1 piece of cod in center of each tortilla, followed by cabbage, tomatoes, cilantro, sauce, pickled onions, and avocado
3. Serve immediately