

Simple Tortillas

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. table salt
- 4 TBL butter, room temperature. Soft, like shortening
- About 1 cup hot water

DIRECTIONS

1. In a medium-sized bowl, whisk together the flour, baking powder, and salt.
2. Add the butter and work the fat into the flour with your hands.
3. Pour in half of the water and stir with a fork. Add almost all of the remaining water. Using your hand, bring the dough together in the bowl until it no longer sticks to the sides.
4. Turn dough out onto lightly floured counter and knead briefly, until the dough no longer sticks to your hands. If the dough is very sticky, sprinkle on a little flour.
5. Pinch off pieces of dough by squeeze dough between your thumb and first finger. For these smaller tacos, you'll want each ball to measure between 1.5-2 ounces. Roll into balls, flatten slightly, and coat lightly in flour. Cover and allow to rest for about 30 minutes.
6. Preheat an ungreased cast iron skillet over medium-high heat.
7. Working with one ball of dough, roll into a round about 6 inches in diameter. Lay the dough round flat on the hot skillet. Cook for about 45 seconds on the first side. Flip and cook on the second side. You should see the tortilla puff up. Using a spatula, carefully press on the bubble to release the steam.
8. Wrap the tortilla in a clean cloth to keep it pliable. Place in the tortilla warmer. Repeat with remaining dough.
9. Allow any leftovers to cool completely, then wrap tightly in plastic and store in the refrigerator. Reheat in an ungreased skillet, or in the microwave.



Zarandeado Sauce

INGREDIENTS

- 2/3 cup mayonnaise
- 1/3 cup sour cream or plain Greek yogurt
- 1 chipotle chile in adobo sauce
- 1 arbol chile, seeded
- 1 tablespoon hot sauce
- 1 tablespoon beer or lime juice
- 1 tablespoon yellow mustard
- 1 garlic clove, chopped
- ¾ teaspoon soy sauce
- ¾ teaspoon Worcestershire sauce
- ½ teaspoon Mexican oregano
- ¼ teaspoon pepper
- ¼ teaspoon kosher salt

DIRECTIONS

1. Process all ingredients in blender until smooth, about 20 seconds. Reserve 6 tablespoons sauce for cooking cod. Sauce can be prepared and refrigerated up to 2 days in advance.



Pickled Red Onion

INGREDIENTS

- 1/2 red onion, halved and sliced thin
- 1/2 cup distilled white vinegar
- 3 TBL sugar
- 1/2 teaspoon kosher salt

DIRECTIONS

1. Place the sliced onion in a medium bowl. In a small saucepan over medium-high heat, combine the vinegar, sugar, and salt. Stir occasionally and heat until the sugar has fully dissolved and the mixture is simmering. Pour the hot liquid over the onions, pressing them down so they're fully submerged. Let them cool at room temperature for about 30 minutes, stirring now and then. (Store in the fridge for up to 1 week.) This recipe can be doubled.



Fish Tacos

INGREDIENTS

- 4 (6- to 8-ounce) cod fillets, each cut lengthwise into 3 pieces
- 1½ teaspoons kosher salt
- ½ teaspoon pepper
- ¼ cup all-purpose flour
- 2 tablespoons vegetable oil, divided
- 2 tablespoons unsalted butter, divided
- 1½ cups finely shredded red cabbage
- 1½ cups finely shredded green cabbage
- 12 tortillas, warmed
- 1 large tomato, chopped fine
- ¼ cup coarsely chopped cilantro leaves and stems
- 1 avocado, sliced thin

DIRECTIONS

1. Preheat the oven to 200°F and adjust the rack to the middle position. Place a wire rack inside a rimmed baking sheet. Season the cod with salt and pepper. Put the flour in a shallow dish and dredge each piece of cod, shaking off any excess. Transfer to a large plate.
2. Heat 1 tablespoon of oil in a 12-inch nonstick skillet over medium-high heat until it just starts to smoke. Add 1 tablespoon of butter and let it melt until the foaming stops. Add 6 pieces of cod and cook without moving them for about 2 minutes.
3. Drizzle the cod with 3 tablespoons of the reserved sauce, then gently flip using a fish spatula. Shake the pan slightly to help distribute the sauce. Continue cooking for another 1–2 minutes, until the fish is just cooked through.
4. Transfer the cod to the wire rack and place in the oven to keep warm. Wipe out the skillet and repeat with the remaining oil, butter, cod, and sauce.
5. To assemble the tacos: Toss the red and green cabbage together in a bowl. Place one piece of cod on each tortilla and top with cabbage, chopped tomatoes, cilantro, more sauce, pickled onions, and avocado. Serve right away.

