

## **Fish Tacos with Avocado, Radishes and Lime**

Serves 4

2 firm-ripe avocados  
8 radishes, trimmed and cut into small dice  
1 small serrano, seeded and minced  
1/2 cup chopped fresh cilantro  
— Kosher salt  
3 limes, halved  
— Black pepper in a mill  
3/4 cup all-purpose flour  
2 tablespoon ground cayenne  
4 tablespoons clarified butter  
2 pounds snapper, ling cod, or rock cod fillets  
8 homemade-style corn tortillas or 16 commercial-style corn tortillas, hot  
1 lime, cut into 8 wedges

Cut the avocados in half, remove the seeds, and use a sharp knife to make diagonal cuts to but not through the skin, spacing the cuts about 1/2-inch apart. Make a second set of cuts, creating squares of the flesh. Insert a soup spoon between the skin and the flesh and scoop out the diced avocado; put it into a medium bowl. Add the radishes, serrano, and cilantro but do not stir. Season generously with salt and add the juice of 1 of the limes. Use 2 forks to very gently toss the ingredients together, trying not to mash the avocados as you do. Taste, correct for salt and acid and add several turns of black pepper. Cover and refrigerate.

Put the flour, cayenne, 2 tablespoons of salt, and several turns of black pepper onto a wide plate and mix with a fork.

Put the butter into a large frying pan and while it heats, press each piece of fish into the flour mixture, covering both sides. Hold the fish with one hand and pat it with the other to remove excess flour.

When the butter is quite hot, put the fish in the pan in a single layer, cook for 3 to 4 minutes, turn, squeeze the juice of 1 lime over the fish, and cook 3 to 4 minutes more, until it flakes with a fork and is golden brown. Transfer to absorbent paper. (If all the fish did not fit in the pan at one time, cook the rest of it.)

Set 2 handmade-style tortillas on each of four plates; if using commercial-style tortillas, use 4, setting 2 on top of each other.

Working quickly, cut the fish into chunks (about 1-inch square), divide among the tortillas and top each taco with a very generous spoonful of the avocado mixture. Garnish each plate with 2 lime wedges and enjoy right away.

---

Originally posted at [www.pressdemocrat.com/lifestyle/5908923-181/pairing-sauvignon-blanc-with-fish](http://www.pressdemocrat.com/lifestyle/5908923-181/pairing-sauvignon-blanc-with-fish)