



# Baja Haddock Tacos w/ Sweet Citrus Slaw & Chipotle Crema

Benjamin St. Jeanne, Executive Chef & Owner

[The Big Bad Food Truck](#)

## Ingredients

### For Slaw:

- 1/4 c. Green Cabbage, Chiffonade
- 1/4 c. Carrot, Shredded
- 1/2 Small Onion, Fine Julienned
- 1 Apple, Fine Julienned
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- 3 Tbsp. Confectioners Sugar
- 2 Tbsp. Granulated Sugar
- 2 Tbsp. Apple Cider Vinegar
- 2 Tbsp. Mayonnaise
- 1 Tbsp. Fresh Squeezed Orange Juice
- 1 Tbsp. Fresh Squeezed Lime Juice
- 2 tsp. Salt
- 1 tsp. White Pepper
- 1 tsp. Mustard Powder
- 1 tsp. Celery Seed

### For Crema:

- 1/4 c. sour cream
- 1/4 c. heavy cream
- Zest of 1 Lime
- 1/2 Small Can Chipotle in Adobo Sauce
- 1 tsp. salt

### For Marinade:

- 1 lb. Fresh Locally Sourced Haddock (Cut Into 4, 4 oz. Portions)
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- 1/4 c. Fresh Squeezed Orange Juice
- 1/4 c. Fresh Squeezed Lime Juice

- 2 oz. Tequila\*
- 1 Jalapeno, Seeded and Chopped
- 2 cloves Garlic, Crushed
- 2 tsp. Cumin
- 2 tsp. Fresh Oregano, Chopped
- Zest of 1 Lime
- 1 tsp. Salt
- 1 tsp. Black Pepper

\*Can be substituted for 2 oz. White Rum, or 2 oz. Rice Wine Vinegar

For Batter:

- 1 c. Mexican Pilsner (Corona Extra, Bohemia or Sol)
- 8 oz. AP Flour
- 2 Tbsp. Corn Starch
- 2 tsp. Baking Powder

### Directions

1. For slaw: combine all ingredients and toss to coat vegetables. Can be used immediately, or for better flavor, refrigerate overnight before use.
2. For crema: blend all ingredients in a blender until smooth.
3. To marinate fish: Combine all ingredients. Place haddock in a deep bowl or gallon bag and cover with marinade. Marinate for at least 30 minutes, but no longer than 2 hours prior to cooking. Remove fish from marinade and pat dry on a paper towel before dipping in batter.
4. For batter: Whisk together ingredients and allow to sit for 5 minutes before battering fish.
5. Set a deep sauté pan or large saucepan over medium heat and fill with an inch of vegetable oil. Using a thermometer, bring oil to between 350 and 375 degrees. Gently place haddock in oil for 3-4 minutes on each side, or until golden brown.
6. Remove from oil and place on a paper towel to drain.
7. Place fish in your favorite taco shell, top with slaw and crema, and garnish with cilantro.