

## Fish/Fish Tacos

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- A: 1/4C peanut oil
- B: 1/2C milk
- C: 1/2C flour
- 2t chili powder
- 1t black pepper
- 1/2t salt
- D: 1# white fish
- E: 1T butter
- F: 1/2C sour cream
- 1/4C mayonnaise
- 1/2 lime juice
- 1t salt
- 1t black pepper
- G: Tortillas
- Pico de Gallo
- 2C cabbage, shredded
- 1. Place (A) in a small pan over medium heat.
- 2. Place (B) in one bowl, (C) in another. Cut (D) into 2cm

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long chunks.

3. Add (E) to (A). Dip fish pieces in milk, dredge in flour, then fry in oil. Remove to paper towel on plate.
4. Combine (F) to make sauce. Assemble tacos by placing fish pieces on tortillas, followed by cabbage, sauce, and pico. Serve with lime.

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