

Fireside Fish Tacos

Serves: 4-6 people | **Cook Time:** 20 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife and cutting board
- Small bowls for toppings
- Tongs for flipping fish

Ingredients:

Ingredient	Amount	Notes
White fish fillets	2 lbs	Cod, mahi mahi, or tilapia
Flour	1 cup	All-purpose
Cornmeal	1/2 cup	Fine grind
Chili powder	2 tsp	Quality blend
Cumin	1 tsp	Ground
Paprika	1 tsp	Smoked preferred
Salt	1 tsp	To taste
Black pepper	1/2 tsp	Freshly ground
Vegetable oil	1/4 cup	For frying
Corn tortillas	12 small	Warmed
Toppings:		
Cabbage	2 cups, shredded	Green or purple
Lime	3, cut in wedges	Fresh squeezed
Cilantro	1/2 cup, chopped	Fresh leaves
Sour cream	1/2 cup	Or Mexican crema
Hot sauce	To taste	Your favorite variety

Complete Cooking Steps:

Step 1: Setup and Prep

Set up 22 coals, with 8 on top and 14 on bottom, to achieve a temperature of 375°F.

Mix flour, cornmeal, chili powder, cumin, paprika, salt, and pepper in a shallow dish. Prepare all toppings and warm tortillas if desired.

Step 2: Coat the Fish

Dredge each fish piece in seasoned flour mixture, coating both sides completely.

Let the coated fish rest for 2-3 minutes to allow the coating to adhere better.

Step 3: Heat Oil and Fry Fish

Heat the oil in a Dutch oven until it shimmers and is hot (350°F, if you have a thermometer).

Carefully place the fish pieces in hot oil, avoiding overcrowding.

Step 4: Drain and Keep Warm

Remove the cooked fish from the oil and place it on paper towels to drain excess oil.

Keep fish warm by covering with a clean kitchen towel.

Step 5: Assemble Tacos

Place a piece of crispy fish in each warmed tortilla.

Top with shredded cabbage, chopped cilantro, and a squeeze of fresh lime. Add sour cream and hot sauce to taste.

Serving Suggestions:

- Serve immediately while the fish is hot and crispy
- Provide lime wedges and hot sauce on the side
- Great with Mexican rice or beans
- Perfect for beachside or lakeside camping