

THE ROW 34 COOKBOOK

Stories and
Recipes from
a Neighborhood
Oyster Bar



Jeremy Sewall with
Erin Byers Murray

Photography by
Michael Harlan Turkell

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Crispy Fish Tacos with Vegetable Slaw and Lime Crema

These tacos are easy and versatile. You can replace the fried fish with fried oysters or grilled fish—they'll still turn out great. If you don't have everything on hand to make the tempura batter, you can use a little buttermilk and seasoned flour to coat the fish instead. Pollock is ideal for this dish but most whitefish, and even shrimp, work well in its place. Make the slaw an hour or so in advance to give the vegetables time to marinate.

Line a plate with paper towels. In a straight-sided skillet or Dutch oven, heat the canola oil to 350°F.

Meanwhile, pat the pollock pieces dry with a paper towel and place them in a large shallow dish. Pour the tempura batter over the fish, then turn each piece of fish to coat.

To fry, dip half of a piece of fish in the oil while holding the other half out of the oil for 10 seconds. Carefully let go of the piece so it slides into the oil. This will prevent the fish from sticking to the bottom. Repeat with each piece of fish, working in batches if necessary to keep from crowding the pan. Fry until crisp, 3 to 5 minutes, lowering the heat slightly if the batter seems to be browning very quickly.

Using a slotted spoon or skimmer, carefully transfer the pieces of fish to the prepared plate to drain as they are fried. Season with salt and pepper. Repeat with remaining fish, ensuring that the oil is back up to temperature before you fry the next round. Reserve the oil.

Transfer about 1 teaspoon of the frying oil to a clean skillet and place over medium heat. Place a tortilla in the pan and toast for 15 seconds on each side. Transfer to a serving platter and repeat with remaining tortillas, arranging them in a single layer

MAKES 12 TACOS

- 4 cups canola oil
- 12 ounces pollock filet, cut into 12 pieces
- 2 cups Tempura Batter (page 229)
- Kosher salt and freshly ground black pepper
- Twelve 6-inch corn tortillas
- 1 cup Vegetable Slaw (following page)
- ½ cup Lime Crema (following page)
- 4 scallions, green parts only, thinly sliced
- 2 tablespoons roughly chopped cilantro