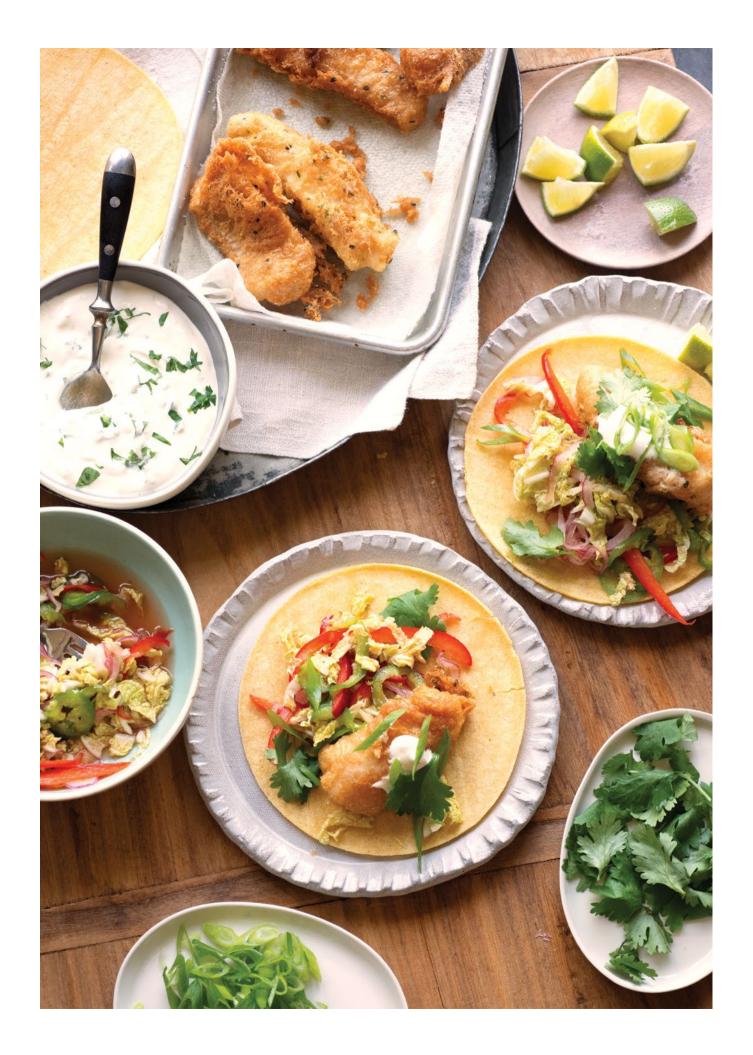
THE ROW 34 COOKBOOK

Stories and Recipes from a Neighborhood Oyster Bar

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Photography by Michael Harlan Turkell





Crispy Fish Tacos with Vegetable Slaw and Lime Crema

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

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

Meanwhile, pat the pollock pieces dry with a paper towe place them in a large shallow dish. Pour the tempura batte 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 half out of the oil for 10 seconds. Carefully let go of the so it slides into the oil. This will prevent the fish from stick the bottom. Repeat with each piece of fish, working in ba if necessary to keep from crowding the pan. Fry until crisp 5 minutes, lowering the heat slightly if the batter seems browning very quickly.

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

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ROW 34 FAVORITES **119**

MAKES 12 TACOS		
4 cup	os canola oil	
	inces pollock filet, cut into pieces	
2 cup	os Tempura Batter (page 229	
	er salt and freshly ground ack pepper	
Twel	ve 6-inch corn tortillas	
-	Vegetable Slaw (following ge)	
	p Lime Crema (following ge)	
	llions, green parts only, inly sliced	
	lespoons roughly chopped antro	