



Golden Pilsner Fish Tacos with Mango and Red Cabbage Slaw

TACOS

1 lb. cod, halibut, or mahi mahi fish fillets
3 Tbsp. canola oil
1/3 cup Yuengling Golden Pilsner
1 Tbsp. chili powder
1 Tbsp. paprika
1 Tbsp. cumin
1 tsp red pepper flakes

1 tsp salt
1 tsp pepper
6 flour tortillas
Avocado slices, for serving (optional)
Fresh cilantro, chopped, for serving (optional)
Sour cream, for serving (optional)

SLAW

1 mango, diced small
1 cup red cabbage, sliced thin
1/2 cup red onion, sliced thin
1/4 cup fresh cilantro, chopped
Lime juice from 1/2 of a lime
1 Tbsp. canola oil
1 tsp salt

In a small mixing bowl, whisk together the canola oil, pilsner, chili powder, paprika, cumin, red pepper flakes, salt and pepper.

Place the fish in a gallon size resealable bag and pour in the marinade. Close bag and work the marinade so all of the fish is coated. Refrigerate for 20-30 minutes.

Combine ingredients for the slaw into a mixing bowl, mix well, and set aside in the refrigerator

Preheat grill to medium-high heat and generously oil the grates. Place fish fillets on grill and cook through, approximately 3-4 minutes per side depending on thickness. Transfer to cutting board, break fish into pieces and serve in warmed tortilla shells and top with slaw and other optional toppings.