COASTAL CONSERVATION ASSOCIATION

presents

BEER BATTERED REDFISH SLIDERS
WITH JALAPENO-LIME TARTAR SAUCE

BEER BATTERED REDFISH:

Oil for frying  1 tsp baking powder  1 tbsp vegetable oil  1/2 tsp hot sauce  Salt and pepper
1 1/2 c flour  2 tsp Cajun seasoning  1 c beer  4 large redfish fillets  Small rolls for serving

PREPARATION:

Heat the oil in a deep fryer or in a large saucepan to 375 degrees F.
Mix 1 cup of the flour, the baking powder, Cajun seasoning, oil, beer, and hot sauce together into a mixing bowl until thoroughly incorporated to make batter.

Season each trout fillet with salt and pepper. Cut each fillet into about 3 inch squares (or somewhere close to it). Combine 1/2 cup flour with 2 teaspoons of Cajun Seasoning. Dredge the fish pieces in the seasoned flour then shake to release any excess flour. Transfer to a plate.

Dredge each floured piece of fish in the beer batter, making sure the fish is completely coated. Allow any excess batter to drip into the bowl, then slowly lower the fish into the hot oil. Repeat with the remaining fish, working in batches if necessary. Fry the fish until it is puffed, golden brown and crispy, 4 to 5 minutes. Remove the fish with a slotted spoon or tongs and drain on a paper-lined plate.

To assemble each slider, cut roll in half, slather tartar sauce on both insides, and sandwich a piece of your beer battered fish in the middle. Repeat until you run out of fish.

JALAPENO-LIME TARTAR SAUCE:

2 tbsp lime juice  2 anchovy fillets, chopped  2 tbsp dill relish  1/4 c chopped chives
1 c mayonnaise  1/2 jalapeno, seeded/chopped  1 tsp honey  Salt and pepper

Add lime juice, mayonnaise, anchovy, jalapeno and honey in a food processor and process until combined. Scrape the mixture into a bowl and mix in relish, capers and chives and season with salt and pepper. Cover and refrigerate for at least 1 hour before serving.

Recipe and photos by Heather Peterek, Staff Seafood Enthusiast