



Beer-Battered Shrimp Tacos



Ingredients, Sauce:

- 1 cup sour cream
- 2 tablespoons lime juice
- 1 tablespoon lime zest
- 1 teaspoon salt

Ingredients, Coleslaw:

- 1 cup red cabbage, julienned
- 1 cup green cabbage, julienned
- 1 jalapeño, minced
- 1 lime juice

Ingredients, Shrimp:

- 1 lb shrimp, peeled and deveined
- salt, to taste
- 1 cup flour
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- ¼ teaspoon cayenne
- ½ teaspoon baking powder
- 1 cup beer
- oil, for frying

Method:

1. In a small bowl, combine the sour cream, lime juice, lime zest, and salt and mix well.
2. In another bowl, combine the red cabbage, green cabbage, jalapeño, 2 tablespoons of the sour cream sauce mix, lime juice, and salt. Mix until fully incorporated.
3. Season the shrimp with a big pinch of salt.
4. Combine flour, garlic powder, smoked paprika, cayenne, salt, and baking powder in a medium size bowl and mix well. Add beer and stir well.
5. Add shrimp into the batter, making sure each is fully coated.
6. Heat oil in a pot to 350°F. Fry the shrimp in batches for 4 - 5 minutes, or until golden brown.
7. Transfer the shrimp to a paper towel-lined plate.
8. Top a tortilla with guacamole, rainbow coleslaw, fried shrimp, a drizzle of sour cream sauce, sliced radishes, and cilantro.