



bartaco crispy avocado tacos

serves 4

ingredients

4-6 cups vegetable oil
8 (4-inch) white corn tortillas
1 ripe avocado, peeled, pitted + sliced lengthwise into 8 pieces
1 batch baja batter (see recipe below)
1 batch veracruz slaw (see recipe below)
1 batch cilantro lime vinaigrette (see recipe below)
3 tablespoons chopped cilantro
2 teaspoons cotija cheese
1 lime, sliced into 8 wedges

preparation

1. Heat 3 inches of oil in a heavy-bottomed pot over medium-high heat until it reaches 350°.

2. Stack tortillas and wrap in a damp paper towel or cloth; microwave for 30-45 seconds, until warm and pliable.

3. Thoroughly coat avocado slices in baja batter. Let excess batter drip off and carefully drop battered avocado slices into hot oil; fry until golden and crispy, about 2 minutes. Drain on paper towels and immediately dust with salt and cayenne.

4. Spread tortillas out on a serving tray or plates. With each tortilla, place 1/4 cup of veracruz slaw in the center, top with a fried avocado slice and drizzle 2 teaspoons of cilantro-lime vinaigrette.

Garnish tacos with cilantro and 1/4 teaspoon cotija cheese each. Serve immediately with lime.

baja batter

1 cup rice flour
1/4 cup cornstarch
2 tablespoons Kosher salt
1 tablespoon cayenne pepper
3/4 teaspoon baking powder
1 cup club soda

preparation

Combine all ingredients in a mixing bowl, whisk to blend well.

veracruz slaw

4 ounces red cabbage (about 1/4 head), sliced thin on a mandolin
1 small carrot, peeled + julienned into 1/8" x 1 1/2" strips
1 jalapeño pepper, deseeded + sliced very thin lengthwise
1/4 cup apple cider vinegar
1 tablespoon granulated sugar
1 teaspoon Kosher salt
1 tablespoon extra-virgin olive oil
1 cup cilantro leaves, chopped

preparation

1. In a large mixing bowl, add cabbage, carrots and jalapeños; toss to combine.

2. Combine vinegar, sugar and salt in a glass measuring cup; microwave for 1-1 1/2 minutes, stir to dissolve.

3. Pour hot vinegar mixture over the vegetables; mix thoroughly. Cover and refrigerate until completely cold and macerated, about 20 minutes.

4. Add olive oil and cilantro; stir to combine. Season with salt as needed.

cilantro lime vinaigrette

1/4 cup fresh lime juice
1/4 cup rice wine vinegar
1 chipotle pepper in adobo sauce
1 1/2 teaspoons minced garlic
1 1/2 tablespoons honey
1/2 teaspoon Kosher salt
3/4 cup canola oil
2 ounces (about 4 cups) cilantro, including stems

preparation

1. Combine lime juice, vinegar, chipotle, garlic, honey and salt in a blender; purée until well blended.

2. On low speed, gradually pour in oil until emulsified.

3. Add cilantro and pulse until just incorporated. The sauce should be bright green with specks of cilantro visible.

