

# TIM FARMER'S COUNTRY KITCHEN

## FRIED FISH TACOS

*Fish fillets*  
*Egg + buttermilk*  
*2 parts cornmeal + 1 part flour*  
*Garlic powder*  
*Salt*  
*Onion powder*  
*Dry rub*  
*Oil for frying*



Pat fish dry. In bowl, mix together cornmeal, flour and seasonings. Go heavy on the dry rub until it takes on a red color. Dip fish in egg + buttermilk until coated. Transfer to dry ingredients and coat on all sides. Place in 285 degree oil and fry until golden brown. Drain on paper towel.

*3/4 tablespoon dill weed*  
*2 tablespoons mayonnaise or miracle whip*  
*1/2 cup sour cream*  
*Sweet pickles*

Mix together all ingredients in food processor until pickles are smooth.

*Hard shell tacos*  
*Lettuce, shredded*  
*Carrots, shredded*  
*Cheese, shredded*

Place lettuce and carrots in taco shell. Top with fish and tartar sauce. Sprinkle with cheese and serve.