

# // SNAPPER STRIPS TACO'S

1800  
CRISTALINO



## INGREDIENTS

### Fried Snapper

- Snapper fillets, cut into strips
- 1/2 cup cornstarch
- 1/2 cup all-purpose flour
- 1 teaspoon granulated garlic
- 1 teaspoon ground ginger
- 1 teaspoon kosher salt, more for seasoning
- 1/2 teaspoon fresh ground black pepper
- Lime juice, as needed for seasoning
- Vegetable/Canola Oil for frying

### Escovitch Sauce

- 1 onion, sliced
- 1 orange bell pepper, sliced
- 1 red bell pepper, sliced
- 2 oz 1800® Tequila Cristalino
- 5 oz water
- 4 oz carrot juice
- 3 scotch bonnet OR habanero peppers
- 1.5 oz to ferment and 5 oz for sauce champagne vinegar, white wine vinegar OR apple cider vinegar
- 10 cloves garlic
- 1 piece of fresh ginger, about 1"
- 4 teaspoons sugar
- 4 teaspoons salt
- 1 bunch of scallions (spring onions), sliced
- 4 oz vegetable/canola oil

### Tacos

- Flour tortillas

## DIRECTIONS

### Fried Snapper

1. Combine the cornstarch, flour, granulated garlic, ground ginger, salt and pepper in a large baking dish. Lightly dredge the fish all over with the seasoned flour. Shake off any excess flour.
2. Carefully place the fish into the hot oil so it is almost completely submerged. Fry the fish until deep golden and very crispy. Carefully remove the fish from the oil and place on a wire rack to drain briefly.
3. Season immediately with salt and lime juice.

### Escovitch Sauce

1. Blend ginger and garlic with 1 oz oil until completely smooth.
2. Blend scotch bonnet peppers/habanero peppers with 1.5oz of vinegar, 3 garlic cloves and a tsp of both salt and sugar.
3. Sweat and ferment in oil until raw flavor is out. Add 1800® Tequila Cristalino, carrot juice, and water, remaining vinegar and 3 tsp of salt and sugar. Reduce to a syrup. Puree the syrup. Sweat onions and peppers until translucent. Add syrup and cook through.

### Tacos

1. Assemble in a flour tortilla, add fried snapper strips and top with escovitch sauce.
2. Garnish with scallions.



# // MARGARITA

1800<sup>®</sup>  
CRISTALINO



## INGREDIENTS

- 1-1/2 oz 1800<sup>®</sup> Tequila Cristalino
- 1 oz triple sec
- 3/4 oz fresh lime juice

## DIRECTIONS

1. Combine ingredients in a cocktail shaker and shake with ice.
2. Strain into a rocks glass with ice.
3. Garnish with a lime wedge.