

Cooking with Chef Josh Broder

Corn tortillas, beer battered Cod, peach and tomato Salsa, and lime crème

Equipment needed

- Tortillas press and Plastic wrap. Sub a cutting board and pie pan for tortilla press. A rubber spatula can be used to flip the tortillas and remove from the pan.
- Large non- stick pan for cooking tortillas. Pan spray or lard for lightly coating the pan.
- Basket of sorts and paper towels for keeping tortillas warm.
- Mixing bowls, whisk, spoons, cutting board and a chef's knife for preparing Lime Crème, peach and tomato salsa, portioning fish, and making a beer batter.

Ingredient list

Pantry goods and spices:

- All purpose flour
- Corn starch
- Instant Masa



- Kosher salt
- Neutral cooking oil such as canola, peanut, vegetable, or sunflower
- Cumin, seed preferred or powder if you do not have seed
- Ground chipotle or canned, or crushed red pepper

Refrigerated ingredients:

- One filet or loin of cod, choose fresh for best results
- Beer, IPA or pilsner will do
- Peaches. Choose from your local farm for best results. Use grocery store if you do not have access

- Whole fresh tomatoes. Choose from your local farm for best results. Use grocery store if you do not have access
- Limes
- Light vinegar such as Champaign or rice wine
- Cilantro or Mint
- Red onion or shallot
- Simple syrup(1:1 ratio sugar and water, put together in a pot and heat until sugar dissolves, cool down for at least one hour)
- Sour cream, substitute either crème fraiche or yogurt if you do not have access to sour cream.