Surimi Tacos Baja Style
Recipe by Chef Josefina Santa Cruz

Ingredients:

Shining Ocean Surimi 12 sticks
Flour 2 cups
Eggs 3 pieces
Panko 3 cups
Vegetable Oil 2 liters
Flour Tortilla 6

Spicy Mayonnaise:
Mayonnaise 1 cup
Sriracha Sauce 2 teaspoons
Yuzu Juice 2 teaspoons

Pico de Gallo:
Chopped Tomato 1 cup
Chopped White Onion ½ cup
Chopped Cilantro 1 cup
Chopped Serrano Pepper As needed
Lemon Juice 2 teaspoons
Olive Oil 1 tablespoon
Salt As needed

Cold Relish:
Thinly Sliced Red Cabbage 1 cup
Thinly Sliced White Onion ½ cup
Olive Oil 2 teaspoons
Lemon Juice 1 teaspoon
Salt As needed
Sliced Avocado 1 avocado

Process:
• In 3 separate bowls, add the flour, a lightly beaten egg, and panko.
• Place the surimi pieces into flour and cover well. Dip in egg then in panko.
• Heat oil in a pot or deep-frying pan.
• Once the oil is hot, add the pieces of surimi covered with panko and cook until lightly darkened.
• Place finished surimi on a plate lined with a paper towel.
• To make the pico de gallo, mix all ingredients in a bowl.
• To make the spicy mayonnaise mix all ingredients in a bowl.
• Make relish by mixing ingredients in a bowl.
To Assemble:
- Heat the tortillas in a frying pan. Once hot, remove and place on a plate.
- Spread the tortilla with the spicy mayonnaise and place two pieces of friend surimi.
- Top with pico de gallo, red cabbage relish, and finish with avocado slices.
- Repeat the process with the remaining tortillas.