

Po' Firefighters' Fish Tacos

This recipe will feed 6-7 FF's.

1 Family Bag Mrs. Paul's Extra Crunchy Fish Sticks (33 oz? 60 sticks?) Use a good fish stick, we aren't that poor!

21 Tortillas

Slaw:

Zest and juice from 4 limes

1 large red onion, quartered and sliced thin

1 ½ tbs apple cider vinegar

4 tbs sugar

2 tsp salt (or more to taste)

1 tsp black pepper (or more to taste)

4 garlic cloves diced

1 cup vegetable oil

2 bags slaw mix

Special Sauce #1:

1/3 cup chunky salsa

2/3 cup French dressing

1 cup Ranch dressing

Special sauce #2:

Cup of sour cream

Sriracha Sauce, 10 to 20 to 30 drops or more! (to taste)

Guacamole

Mix the first 8 slaw ingredients together in a medium bowl, then pour over the slaw mix, stir and let sit for at least an hour.

Prepare the fish sticks as directed (go ahead and season the fish sticks with your choice of seasonings. I suggest lemon pepper or any other seasoning mix suitable for fish).

Prepare the Special sauces by mixing them as indicated.

Heat the tortillas by whatever method works best for you...

Assemble the tacos by placing 3-4 fish sticks per taco, topped with the slaw, sauce of your choice and some Guac...