



## Fish Tacos Class Preparation

**Equipment:** These are the tools that will be needed to complete this class. I am including links to my favorites, but whatever you have at home will do. If you do not have something, reach out and ask me before buying. There is frequently a way to do the job without a specific tool.

<a href="#">Chef's knife</a>	<a href="#">Blender</a>
<a href="#">Paring knife</a>	<a href="#">Mixing bowls</a> (variety of sizes)
<a href="#">Cutting Board</a>	<a href="#">Whisk</a>
<a href="#">Citrus Zester</a>	<a href="#">Measuring spoons</a>
<a href="#">Citrus Juicer</a>	Measuring cups, <a href="#">liquid</a> and <a href="#">dry</a>
<a href="#">¼ sheet pan</a> or small roasting pan	<a href="#">Small food processor</a> (sub: blender)

**Prep:** This is the mise en place or preparation needed to be completed before the class. If this is not completed, it will be impossible to keep up with the class. There is no video this month. We will prepare everything in class.

- Wash all produce prior to class.
- Have all equipment out and ready to use for class.
- For more recommendations on my favorite equipment visit "[My Favorite Products](#)" on the [Cook Colorful](#) website

\*\* If time permits and there is desire, we will make tortillas in class. We made them last summer, but will make them again if people want another demonstration.