

NEW ORLEANS SAINTS

Kicker

7 YEARS

in the NFL

5'11"

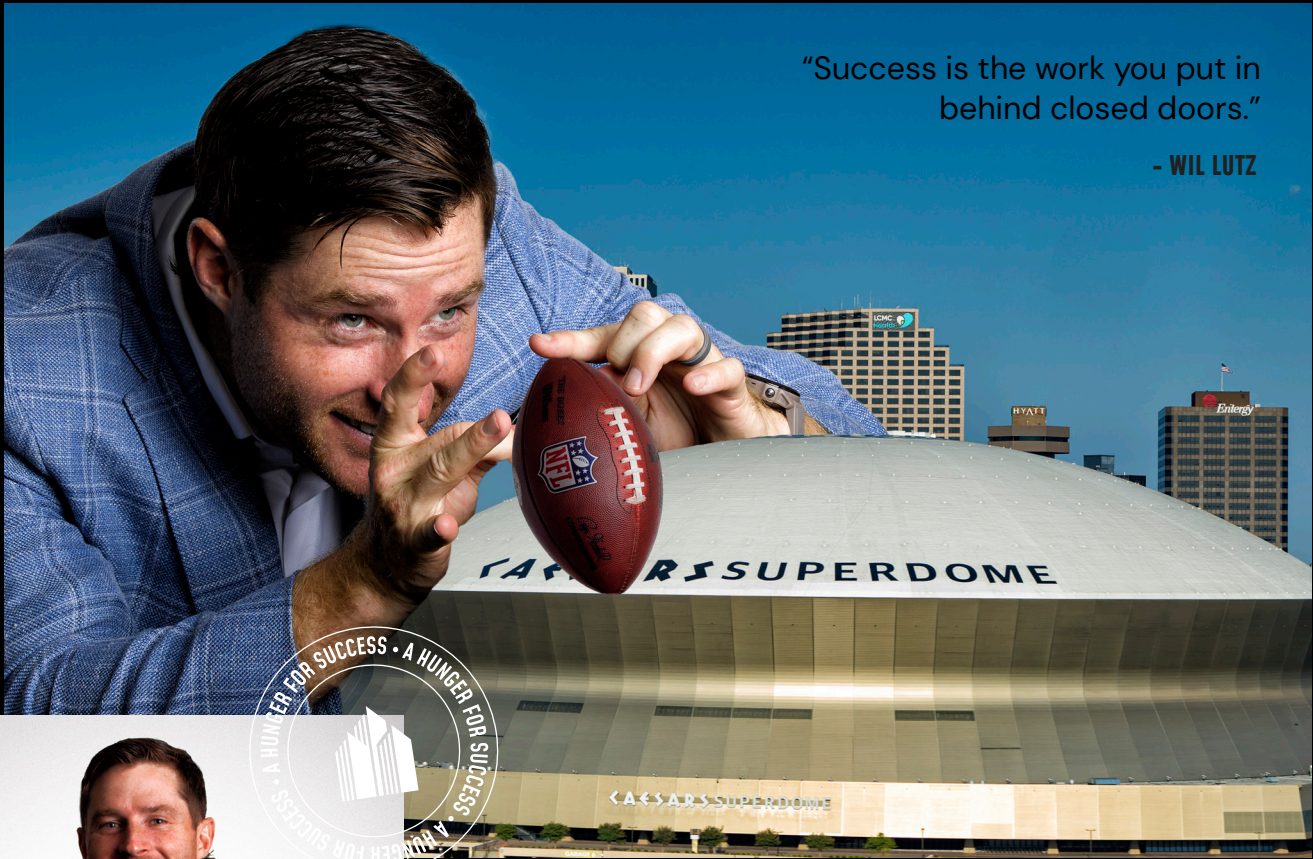
184 lbs

UNDRAFTED FREE AGENT

2016 : Signed with the
Baltimore Ravens, then signed
by the New Orleans Saints

GEORGIA STATE

University



"Success is the work you put in
behind closed doors."

- WIL LUTZ



"My motto is, 'If there's a Wil, there's a way'," said Wil Lutz. The New Orleans Saints placekicker has one of the most high-pressure positions on the team, being called to the field for extra points after a touchdown and field goals that can often determine the outcome of a game. Kickers require an elite mentality and a finely honed skill in getting the ball through the uprights. Wil firmly believes that the work he has put in both on and off the field has led him to success. After spending hours in physical therapy following core muscle surgery in 2021, Wil was able to return to his position with the team in 2022.

During off hours, Wil likes to enjoy his favorite cuisine, Mexican, at any of the city's restaurants with his family. In particular, he enjoys Barracuda Taco Stand for the tacos and a bowl that features crispy fish, rice, beans, and plenty of hot sauce.

WIL LUTZ



Photo provided by Barracuda Taco Stand

"My favorite cuisine is Mexican. I am a big taco guy, and Barracuda Taco Stand has great tacos as well as delicious bowls. My whole family enjoys eating here."

- WIL LUTZ

BARRACUDA'S CRISPY FISH



BARRACUDA TACO STAND	3984 TCHOUPITOUHAS ST, NEW ORLEANS, LA 70115	TACOS
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⌚ **PREP: 20 MINUTES TOTAL: 25 MINUTES**

INGREDIENTS

General Ingredients

3 pounds high-quality white flaky fish fillets, cut into 3-ounce pieces
Vegetable oil
The best flour or corn tortillas, purchased or made

Garnishes

1 head green cabbage, sliced thin
1 white or red onion, diced
1 bunch cilantro, sliced thin
8 ounces salsa macha or substitute with favorite hot sauce or raw sliced chiles
1/2 cup pomegranate seeds, & a lime wedge like Barracuda uses...but garnishes can include a favorite pico de gallo, radishes, diced cucumbers, pickled stuff, crumbled toasted Chile de árbol, etc.
Rice and beans

Dry Batter

1 cup all-purpose flour
1 teaspoon baking soda
1/2 cup rice flour
1 tablespoon Mexican oregano, crushed by hand
Kosher salt, to taste
1 teaspoon black pepper
1 teaspoon garlic powder

Sift all these together in a bowl and set aside.

Wet Batter

1 12-ounce pilsner or lager beer (we like Modelo)
1 fat tablespoon yellow mustard
1 tablespoon Totole or Knorr Granulated Chicken Bouillon
1 teaspoon garlic powder

Mix together, then whisk into dry batter until lumps are gone. Resist over-mixing.

FRYING FISH

1. Fill a Dutch oven with vegetable oil, about three inches high, and bring to medium-high heat (about 365-375°). To test the heat, dip an extra tortilla in the oil. If it floats back up the surface, it's good. If it fries/browns right up, reduce the heat a little.
2. Mix the wet and dry ingredients for the batter. Piece by piece, submerge the fish in the batter to fully coat them. Let excess batter drip off.
3. Add the fish to the Dutch oven, piece by piece. Don't crowd the pan too much or you'll lower the temperature. Gently roll the pieces around with tongs and fry until golden brown.
4. Remove with a slotted spoon to a rack over a pan to collect the residual oil. Season with salt immediately.
5. When all your components are ready, plate everything up and garnish. Serve with warm tortillas and lots of limes!