FISH TACOS

white fish 1 clove garlic, chopped

¼ cup oil kosher salt

Juice of 1 lime pepper

1 T. ancho chili powder OR soft corn tortillas

 ¼ t. cumin OR ¼ t. chili powder chopped tomato

1 jalapeno, chopped shredded lettuce

Mix oil, lime juice, chili powder, ½ jalapeno, garlic, salt and pepper in medium size Corning ware dish. Marinate fish for ½ hour. Cook fish in skillet until done. Serve in soft corn tortillas. (Toast tortillas.)

Top with red cabbage slaw. To make slaw, mix finely chopped red cabbage, onion, lime juice, 1 T. oil, salt and pepper, dash of cayenne.

Recipe for fish taco sauce (Make half recipe if making for two servings)

½ cup yogurt

½ cup mayo

juice of 1 lime

½ chopped jalapeno

1 t. minced capers

½ t. oregano

½ t. cumin

½ t. dill

dash of cayenne