

## RECIPES

### Grilled Fish tacos

My favorite fish for grilling is ahi or albacore tuna belly, sometimes called toro. They are usually only available from fish mongers that receive the entire carcass and break it down in house. Since many of these purveyors are in business primarily to supply restaurants, you will have to compete with them for this very special cut. The good news is that more and more commercial fish mongers are opening to the retail trade. Another favorite fish is cobia, a large gulf species that resembles the exotic and sought after Amazon paichi in taste and texture. Cobia has been largely ignored, in spite of its delicious flavor. Then again, you can also make delicious grilled fish tacos with catfish, tilapia, swordfish, and salmon! Just make sure you use a fish that is fairly oily, as they are the least likely to become too dry when slightly overcooked.

#### Ingredients

¼ cup fresh lime juice  
1 tablespoon pure ancho or New Mexico chile powder  
1 teaspoon salt  
¾ cup canola or olive oil  
1 pound relatively thin (less than ¾ inch) fish filets  
8 corn tortillas  
2 cups shredded cabbage  
1 cup pico de gallo  
Guacamole, optional  
Shredded mild cheese, optional  
1 recipe [fish taco sauce](#), plus any other salsas you like  
Lime wedges



#### Directions

1. Make the marinade. Stir together the lime juice, chile powder and salt until the latter is dissolved. Stir in the oil a little at a time.
2. Marinate the fish. Place the fish in the marinade and marinate for just 45 minute - 1 hour; any longer will cause the fish to begin to “cook” as for ceviche.
3. Grill the fish. Burn wood or charcoal to coals in a grill, preheat a gas grill over high, or heat a ridged iron grill pan over medium-high heat on your stove. Grill the fish on both sides until just cooked through.
4. While the fish is grilling, heat the tortillas in a tortilla warmer or toast them in a skillet over medium heat and wrap them in a towel to keep them warm.
5. Make and serve the tacos. Lay a tortilla flat on a serving plate and top it with some of the shredded

cabbage. Top that with a 2 ounce slice of grilled fish, some pico de gallo, and, if using them, some guacamole and cheese. Make the remaining tacos in the same way, and serve them with the sauce, salsa, and lime wedges. Makes 8 tacos