

GROUPER TACO

Tacos may just be one of the most versatile foods you can prepare. Simply combine your favorite protein with a few fresh ingredients, wrap it in a soft flour tortilla and you're off. A unique twist on the taco is using your fresh catch as the main ingredient. Here local Black Grouper is used - a fish offering firm, lean flesh and a mild flavor.

MAKES 1-2 SERVINGS

- 6 oz. Local black grouper
- 2 cups Red and green cabbage finely shredded
- 1 oz. Jalapeno thinly sliced rings (fresh)
- 1.5 Tbsp. Cilantro chopped
- 2 oz. Lime juice freshly squeezed
- 1 Tbsp. Salt and pepper
- 3 Char grilled 4 inch flour tortillas
- 1 Avocado
- 3 oz. Sour cream
- 1 tsp Roasted garlic
- .25 tsp Ancho chili powder

Mix ancho powder with 1 tsp of salt and pepper. This will be to season the grouper before grilling.

For the avocado cream, combine the avocado, sour cream, roasted garlic, 1 oz. lime juice, and a pinch of salt and pepper and blend in a food processor until smooth.

For the cilantro lime slaw, shred the cabbage as thin as possible. Combine with cilantro, 1 oz. lime juice, jalapeno, and a pinch of salt and pepper and toss in a mixing bowl.

Cut grouper into 3 2oz strips. Season with ancho mix, and grill to perfection.

Grill the tortillas until warm and slightly charred.

Place grouper on the shells, top with slaw, and finish with the avocado cream.

