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Fish Tacos

Ingredients:

1/2 cup flour	1/4 cup vegetable oil
1 1/2 teaspoons chili powder or Cajun	1 pound firm white-fleshed fish, I like
Spices	Mahi-Mahi for this
salt and pepper	12 small, soft tortillas
1/2 cup milk	

Make sure the fish is free of bones and cut it into small fingers. With your milk in one bowl and the flour and spices, salt and pepper in another bowl, dunk the fish into milk and then dredge it into the flour mixture. Heat up your oil till it makes a touch of flour dance, now add your fish. Don't add too much at a time, or you will drop the temperature too fast. This should take about 2-3 minutes. Remove the fish and rest it on a rack or paper towel and sprinkle with a bit of salt.

Warm the tortillas in an aluminum foil pouch or you can run them through the oil, just try to get them warmed up.

Fish Taco Garnish

Ingredients:

1/2 cup of plain yogurt	2 cups of shredded white cabbage
1/2 cup of mayonnaise	1/2 thinly sliced red onion
juice of one lime	1/2 cup of finely chopped cilantro
a few dashes of chipotle Tobasco	

When your fish is cooked and your tortilla is ready, add this white sauce to the top. You can add the cabbage to the sauce or dress the taco with the sauce and then top it with the cabbage.

Jicama Slaw

Ingredients:

1 Head of White Cabbage	Salt to Taste
1/4 cup red wine vinegar	1 cup of julienned carrots
2 tablespoons of sugar	1 cup of Mayonnaise
1/2 cup of Lemon Juice (2 lemons)	1 cup of julienned jicama

Clean and chop the cabbage. Peel and julienne the jicama and carrots, holding the jicama off till later. Add the ingredients (except the jicama) and mix it very well. In a perfect world, refrigerate the mixture and let all the ingredients get to know each other for an hour before you serve. Just before you serve the cole slaw, add the jicama. This will keep the jicama crunchy and add a contrast to the softer cabbage while adding sweetness. Also, you can add a sliced apple.