



## GRILLED ROCKFISH TACOS WITH CITRUS SALSA AND CABBAGE SLAW

Serves 4

Fish tacos, which trace their origin to Baja California, are wildly popular in the United States these days. In this recipe, the cabbage slaw and citrus salsa can be made ahead of time and the fish grilled at the last moment. Any firm-fleshed white fish, such as halibut, sablefish, or tilapia can be used in place of the rockfish.

### Cabbage Slaw

2 cups (190 g) finely shredded green cabbage  
1/2 cup (45 g) thinly sliced red bell pepper  
1/3 cup (28 g) thinly sliced red onion  
2 tablespoons finely sliced mint leaves  
2 tablespoons olive oil  
1 tablespoon seasoned rice wine vinegar  
Kosher salt and freshly ground black pepper

### **Citrus Salsa**

2 small navel oranges, cut into segments (see page 000)  
1 small lime, cut into segments (see page 000)  
1 teaspoon chopped fresh cilantro  
1/2 teaspoon seeded and minced serrano chile  
1 teaspoons seasoned rice wine vinegar, or to taste  
2 teaspoons olive oil  
Kosher salt and freshly ground pepper

### **Cilantro Crema**

1/2 cup (240 ml) Mexican crema, crème fraîche, or sour cream  
1 tablespoon chopped fresh cilantro  
Fresh lime juice, to taste  
Kosher salt and freshly ground black pepper, to taste

1/3 cup (75 ml) olive oil  
1 tablespoon ancho or New Mexico chile powder  
1 tablespoon fresh lime juice  
Kosher salt and freshly ground black pepper  
Four 4-ounce (115-g) rockfish fillets  
Eight 6-inch (15-cm) corn tortillas

To make the slaw, in a medium bowl, combine all the ingredients but the salt and pepper. Gently toss and then season with salt and pepper. Use now, or cover and refrigerate for up to 24 hours.

To make the salsa, in a small bowl, combine the citrus segments, cilantro, chile, vinegar, and olive oil. Toss to combine. Season with salt and pepper.

To make the crema, in a small bowl, mix the crema and cilantro together. Season with lime juice, salt, and pepper.

Prepare a medium fire in a charcoal grill or preheat a gas grill to medium.

In a small bowl, whisk the olive oil, chile powder, and lime juice together. Season with salt and pepper. Brush the mixture liberally on the fillets, place the fillets on the grill, and cook until cooked through and opaque.

When the fish is done, heat the tortillas on the grill until warm. To serve, place a warm grilled tortillas on plates. Top with the slaw, a portion of the grilled fish, a heaping tablespoonful or two of the salsa, and a spoonful of the crema.

© John Ash