

Fish Tacos - To Die For

This recipe has five different ingredients: Fish, Corn Tortillas, Cole Slaw, Mango Pico de Gallo, and Chipotle Mayo.

Fish. Use Gorton's Fish fillets. Gorton has several kinds of fillets and they all work. The key is that the outside batter is crispy after cooked. Gorton's fillets are baked for about twenty minutes and that does the trick. (Their fish sticks may work too, but I haven't tried these.)

Corn Tortillas. The fresher the better, but HEB yellow corn tortillas work great. I spray them with a Pam-like product, heat them well on both side on a skillet, and throw them in a bowl or dish, and cover with a towel to keep them warm, since I do not have a tortilla basket.

Cole Slaw. This is the sweet and sour type that is not creamy. I'm just going to give you the ingredients and you can decide the amounts for each and any to leave out for taste. Veggie ingredients are:

- Shredded slaw (if it has no carrots, add them)
- Cumin
- Red pepper
- Lemon pepper seasoning
- Garlic (fresh grated or minced or store bought from a jar)
- Yellow bell pepper
- Red/purple onion
- Fresh jalapeno

Other than the shredded slaw, all other veggies are optional but this recipe is 'To Die For' and not too hot. One key is that all veggies be cut Julianne style as thin as you can cut them.

The second key is that you use vinegar (apple cider, or white and balsamic), lime juice, olive oil, and sugar (or substitute) for this type of slaw. Start with small amounts of these in the slaw and other ingredients and work it until the taste is to your liking. After mixed, put in the refrigerator or freezer and let it sit until you serve - To Die For.

Mango Pico de Gallo. You can buy this at HEB or make your own. I use fresh onion, tomato, and jalapeno and then add diced mango, which is canned in a jar in the refrigerated section of the veggie section at HEB. Cilantro is optional.

Chipotle Mayo. Ingredients are: mayonnaise, sour cream, fresh grated garlic, and canned Chipotle peppers. I use about a 3:1 ratio of mayo to sour cream, grate some fresh garlic, and mince or finely cut the chipotle peppers. HEB sells a small canned chipotle pepper in 'adobe' sauce where you find canned green chili and green peepers. This is the one you want because you want the 'adobe' sauce. Go light on the chipotle pepper - I used only 1.5 from the can when I made enough to serve three people - and spoon in some of the 'adobe' sauce as desired. These peppers are pretty hot so ease them into the mayo and add to taste. My version ends up looking

like pinkish mayo with tiny reddish brown pieces of pepper mixed in. The taste will be creamy, tart, and with a mild bite – ‘To Die For’.

Serving. We eat these with two tortillas per taco, one fillet (sliced in half long-wise), chipotle mayo spooned over the fish, and the Pico and cole slaw on top. Then some of us put cracked pepper over the taco. The result is an amazing combination of flavors and consistencies - all the flavors, the chewy-ness of fresh fish and warm corn tortillas, and the crunch of fresh veggies and crispy breaded fish - To Die For!!!! Enjoy!!!!

They go great with Mimosas - orange juice and champagne on the deck, late in a spring or fall morning for brunch or just about anywhere, anytime!

Tom Hill