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and



CRISPY ROCKFISH TACOS WITH LIME-JICAMA SLAW AND AVOCADO CREAM

Serves 4

INGREDIENTS

Rockfish Tacos:

Lime-Jicama Slaw (*recipe follows*)

1 pound rockfish filet

1 cup flour

2 teaspoons salt

1 teaspoon cumin

1 teaspoon garlic powder

½ teaspoon chipotle powder

½ teaspoon paprika

¼ teaspoon cayenne pepper

¼ teaspoon freshly ground black pepper

Oil for frying

16 fresh corn tortillas

Avocado Cream (*recipe follows*)

Salsa Fresca (*recipe follows*)

Julienned radish, for garnish

Lime wedges, for garnish

DIRECTIONS

Rockfish Tacos:

1 | Prepare the Lime Jicama Slaw and refrigerate 1 hour before serving.

2 | Cut the rockfish filets into 1 ½-inch chunks. In a bowl mix the flour and the seasonings and blend well. In a large skillet, pour oil to the depth of 1 ½-inches and heat until quite hot. Dust the rockfish pieces in the flour and shake off excess. In batches, fry the fish until golden brown, and cooked through, turning once. Remove the pieces of fish with a slotted utensil and allow to drain on paper towels. Keep warm.

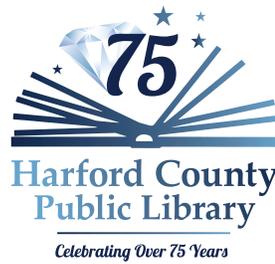
3 | While cooking fish, heat a dry (not oiled) cast iron skillet and warm the tortillas for about 30 seconds on each side. Wrap tortillas in a damp towel and keep warm while heating the rest of the tortillas.

4 | To assemble the tacos, place a spoonful of slaw in the center of each tortilla, followed by several pieces of fish, and a dollop of Avocado Cream. Garnish with a teaspoon of salsa, and julienned radish. Serve lime wedges on the side.

(Cont.)



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CRISPY ROCKFISH TACOS WITH LIME-JICAMA SLAW AND AVOCADO CREAM (CONT.)

INGREDIENTS

Lime-Jicama Slaw:

- 1 cup shredded cabbage
- ½ cup shredded or julienned jicama
- ¼ cup chopped green onion
- ¼ cup julienned carrots
- 2 tablespoons chopped cilantro
- Juice of 2 limes
- 3 tablespoons mayonnaise

Avocado Cream:

- 2 ripe avocados, peeled and pit removed
- ½ cup sour cream
- Juice of ½ lime
- Pinch of ground cumin
- Salt to taste

Salsa Fresca:

- 3 large ripe tomatoes, cored, seeded and diced
- ½ red onion, finely diced
- 1 Serrano chili, seeded and minced
- 1 Jalapeno chili, seeded and minced
- Juice of 1 lime, or more to taste
- 1 teaspoon salt
- ¼ cup finely chopped cilantro

DIRECTIONS

Lime-Jicama Slaw:

- 1** | Mix ingredients together in a bowl. Cover and refrigerate 1 hour before serving.

Avocado Cream:

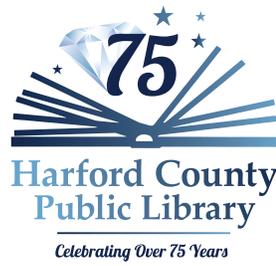
- 1** | Place avocados in a bowl and mash well. Stir in remaining ingredients and mix well. Cover and refrigerate until ready to use.

Salsa Fresca:

- 1** | Mix all ingredients together in a bowl. Cover and refrigerate until ready to use.



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SALSA FRESCA

INGREDIENTS

3 large ripe tomatoes, cored,
seeded, and diced

½ red onion, finely diced

1 serano chili, seeded and minced

1 jalapeño chili, seeded and minced

Juice of 1 lime, or more to taste

1 teaspoon salt

¼ cup finely chopped cilantro

DIRECTIONS

- 1 | Mix all the ingredients into a bowl and allow to sit for about an hour before using.



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STRAWBERRY PALOMA

INGREDIENTS

- 1 ½ to 2 ounces tequila blanco
- ¼ cup freshly squeezed grapefruit juice or lime juice
- ¼ cup strawberries, chopped, plus extra for garnish - whole and sliced
- Grapefruit soda or club soda/
grapefruit infused sparkling water/
plain sparkling water with a little
simple syrup as desired (instead of
simple syrup you can use honey
or agave nectar as an alternative
sweetener)
- Coarse salt for the glass rim
(optional)
- Ice

DIRECTIONS

- 1 | Along the rim of the cocktail glass, run a grapefruit slice. Coat the rim of the glass with salt by dipping onto a small plate with coarse salt. Set aside.
- 2 | In a cocktail shaker, muddle the tequila, grapefruit juice, strawberries and simple syrup or sweetener.
- 3 | Fill the glasses. halfway with ice and a few strawberry slices. Pour the strawberry paloma mix in the cocktail shaker over the ice. Use a strainer to pour over to catch any strawberry debris that was muddled. Top with grapefruit soda or sparkling water. Stir to combine.
- 4 | Garnish with a strawberry.