



BROOKLYN FISH TACOS

(makes 8 bite sized appetizers)

Porgy is a plentiful sustainable inexpensive fish that is usually found whole in most fish markets in sizes ranging from one to three pounds. Firm but flaky and slightly oily (adds richness and gets absorbed in the dish), it makes the perfect base for these soft tacos.

4 small porgy fillets, approximately 5-8 ounces each

8 4 ½ inch soft corn tortillas

3 tbsp jalapeno, finely diced with seeds and membranes removed

2 tbsp red bell pepper, finely diced

2 tbsp red onion, finely diced

2 tbsp garlic, minced

¼ cup finely chopped cilantro

3 tbsp olive oil

2 cups Mexican slaw

Cut each fillet into two 3 to 4 inch pieces lengthwise along the center

Prepare Sofrito: Mix jalapeno, red pepper, onion, garlic with olive oil, Mix well and stir in cilantro. Can be made ahead and saved in jar in refrigerator

Place a 12" x18" flat top griddle or large skillet on top of hot fire or medium flame. Once pan is hot place the fish filets on one side, leaving room to heat tortillas on the other. Immediately spoon and spread 1 tablespoon of Sofrito over the top of each filet. Cook for 2 minutes until edges are done, flip and cook for 30-45 seconds on other side being careful that garlic doesn't burn. Remove from pan and keep warm.

While fish is cooking heat tortillas on both sides in single layers on the other side of the griddle. If cooking at home, tortillas can be wrapped in groups of 4 in aluminum foil and heated to hold in low oven.

To serve: Place tortilla on plate, top with one filet and a heaping spoon of Mexican slaw. Fold and serve.

MEXICAN SLAW

(makes 2 quarts)

1 medium head Napa cabbage, finely shredded

1 thinly sliced red onion

2 plum tomatoes, chopped

1 cup chopped cilantro

juice of 3 limes

½ cup vegetable oil

Mix lime juice and oil together and toss well with vegetables.

