

## Border Grill Grilled Alaska Halibut Tacos with Cucumber Citrus Salsa



**Preparation Time:** 30 minutes

**Cook Time:** 10 minutes

**Servings:** 4 (3 tacos each)

### **Ingredients:**

1-1/2 pounds wild Alaska Halibut

Extra virgin olive oil, for drizzling

Salt and freshly ground black pepper, to taste

12 small (4 to 6-inch) corn tortillas, warmed\*

6 lettuce leaves, torn in half

Cucumber Citrus Salsa (recipe follows)

2 avocados, halved, seeded, peeled, and thinly sliced, for serving

Radish slices, for serving

Lime wedges, for serving

### **Description:**

Preheat a medium-hot grill, broiler oven, or pan on the stovetop over medium-high heat.

Drizzle Alaska Halibut with olive oil, season with salt and pepper, and cook until nearly opaque throughout, about 2 to 5 minutes per side, depending on the thickness. Remove the fish from the grill or pan, let cool slightly, and then pull apart into large flakes.

To assemble tacos: Place the tortillas on a work surface. Line each with a piece of lettuce and top with chunks of fish. Top each with a generous spoonful of Cucumber Citrus Salsa and a drizzle of olive oil. Serve with avocado, radish, and lime wedges.

\* To warm, dip corn tortillas in water, shaking off excess. Toast, in batches, in a nonstick pan over moderate heat, about 1 minute per side. Wrap in towel to keep warm.

### *Cucumber Citrus Salsa*

Makes about 3 cups

1/2 orange

1/2 grapefruit

1 lime

4 pickling or Persian cucumbers or 1 English cucumber, julienned

1/2 small red onion, thinly sliced

2 serrano chiles, stemmed and sliced in thin rounds

1/2 bunch cilantro, chopped (about 1/3 cup)

1 Tablespoon extra virgin olive oil

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

Slice ends off orange, grapefruit, and lime and stand upright on a counter. Cut away peel and membrane, exposing fruit. Working over a bowl to catch the juices, separate the citrus sections by slicing with a knife between membranes. Remove and discard seeds. Cut the citrus segments into small dice and add to the bowl with all the juices. Stir in remaining ingredients thoroughly, cover, and let sit in refrigerator at least 30 minutes for flavors to combine.