

## East Meets West Coast Alaska Fish Tacos



**Preparation Time:** 60 minutes

**Cook Time:** 10 minutes

**Servings:** 4 (2 tacos each)

### **Ingredients:**

#### *Marinade:*

3 Tablespoons fresh lime juice  
2 Tablespoons Asian fish sauce  
2 Tablespoons lemongrass (end part only), rough chopped  
2 Tablespoons garlic, rough chopped  
2 Tablespoons shallots, rough chopped  
2 Tablespoons jalapeño, rough chopped  
1 Tablespoon packed light brown sugar  
1 Tablespoon minced peeled ginger  
1 Tablespoon olive oil  
1 Tablespoon Thai style sweet chili sauce  
1 teaspoon sea salt

#### *Asian Slaw:*

4 cups finely shredded Napa cabbage  
1/4 of an English cucumber, julienned  
1/2 of a red bell pepper, julienned  
3 Tablespoons fresh mint, rough chopped  
3 Tablespoons chopped cilantro  
2 teaspoons seasoned rice vinegar

4 Alaska Rockfish fillets (4 to 6 ounces each), cut in half lengthwise

Olive oil for grill

8 small (6-inch) corn tortillas

Lime wedges

### **Description:**

*For marinade:* Using a food processor, blend lime juice, fish sauce, lemongrass, garlic, shallots, jalapeño, brown sugar, ginger, olive oil, chili sauce and salt. Reserve 3 tablespoons for slaw, then place remaining marinade in a large zip-top plastic bag. Add Alaska Rockfish fillets to bag, seal bag and turn to coat. Marinate in refrigerator about 1 hour, turning bag occasionally.

While fish is marinating, prepare the slaw: In a mixing bowl, toss cabbage, cucumber, bell pepper, mint, and cilantro. Blend rice vinegar and reserved marinade; pour dressing over slaw and stir to coat. Cover and refrigerate for flavors to blend.

Heat grill to medium-high heat (400°F). Remove fish from marinade and brush lightly with olive oil; place on an oiled grill rack/basket and grill 5 to 7 inches from heat about 6 minutes, turning once during cooking. Cook just until fish is opaque

throughout. Wrap tortillas in foil and place on outer edge of grill while fish is grilling, to warm.

*To assemble tacos:* Divide slaw evenly among warmed tortillas. Top with fish and serve with lime wedges.

*Cook's tip:* If you don't have a grill rack, thread marinated fish fillets onto flat bamboo skewers.

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