

Sonora Style Smoked Fish Tacos –

Tacos de pescado ahumado estilo Sonora

Ingredients (For four double-tortilla tacos)

8 corn tortillas

For the filling:

½ lb (250 g) hot-smoked marlin, tuna or salmon (fully cooked); broken into small pieces

½ onion; peeled and finely chopped

1 tsp oil

First, prepare all the toppings and condiments:

Coleslaw

2 cups cabbage; separated leaves, washed and shredded

¼ cup wine vinegar

1 cup carrots; washed, peeled and shredded

1/3 cup mayonnaise

Salt and pepper, to taste

Mix cabbage and vinegar in a glass or ceramic bowl; let rest for twenty to thirty minutes. Add the rest of the ingredients, mixing to incorporate. Keep refrigerated until serving time.

Pickled Red Onions

½ red onion; peeled and sliced thinly

½ tsp salt

½ cup white wine vinegar

¼ tsp dry oregano; crumbled

Place onions in a glass or ceramic bowl; sprinkle with the salt, mixing to rub onto onions. Add vinegar and oregano; mix, cover, and let rest in the fridge, preferably overnight, but at least for a couple of hours. Reserve until serving time.

Pico de Gallo Salsa

2 cups tomatoes; washed, stem end removed and chopped finely

1 cup onions; peeled and finely chopped

½ cup cilantro; washed and finely chopped

2-3 green peppers, to taste, such as serrano or jalapeño; optional

1 tbsp lime juice; preferably freshly squeezed

Salt, to taste

Mix all ingredients thoroughly; cover and keep refrigerated until serving time.

Continue on next page ...

... Cont **Sonora Style Smoked Fish Tacos** – *Tacos de pescado ahumado estilo Sonora*

Jalapeños and onions

4 large jalapeño peppers; washed
½ onion; peeled and thinly sliced
1 lime; juice only
Salt, to taste

Roast jalapeños on the grill, or in a toaster oven; remove skin and stem; slice in half lengthwise; remove seeds and slice into strips. Mix pepper strips with the rest of the ingredients, reserve until serving time.

Creamy Avocado Sauce

1 avocado; peeled, pit removed
¼ onion; peeled
½ cup water
Salt, to taste

Process all the ingredients in the blender until smooth. Cover and reserve until serving time.

One Thousand Islands Sauce: mix equal parts of mayonnaise and ketchup. Reserve until serving time.

Arrange all the condiments and toppings at the table:

Tartar Style Sauce (egg-less): mix ¼ cup mayonnaise, 1 tbsp cucumber relish and 1 tsp yellow mustard. Reserve until serving time.

Salsas, such as cooked green, red with tomatoes, etc. (homemade, or bottled); **bottled sauces** (such as ketchup, Cholula™, etc.); **mayonnaise**; **lime wedges**.



Warm up tortillas as directed in the package. Wrap in a clean kitchen towel and set aside.

Right before serving, heat up oil in a frying pan over medium heat; add onions and sauté until translucent. Add fish; stir and continue cooking, mixing onions and fish, and breaking up any large pieces of fish, until fish is thoroughly heated through.

To plate: Overlap two warm corn tortillas on each plate, and top with a generous portion of fish (photo below, left). Each person may add toppings and condiments, to dress their own taco (right):

