

Grilled Fish Tacos with Cilantro-Lime Sauce

FROM THE KITCHEN OF
DEBBIE MACOMBER



Fish tacos have to be one of my favorite Mexican dishes and is one of my go-to summer recipes. The cilantro-lime sauce gives it a tangy and exquisite flavor.

Serves 6-8

Ingredients

Cilantro-lime sauce:

1 cup packed fresh cilantro leaves
3 tablespoons lime juice
1/2 cup mayonnaise
1/2 cup sour cream

Fish:

1/4 cup vegetable oil
2 tablespoons lime juice
1/2 teaspoon garlic powder
1/2 teaspoon ground cumin
1/2 teaspoon chili powder
2 pounds cod fillets

Corn tortillas, warmed, for serving

2 cups shredded cabbage, for serving

Lime wedges, for serving

Directions

In a blender or food processor, blend the cilantro and lime juice until the cilantro is finely chopped. Add the mayonnaise and sour cream and blend until smooth. Pour into a bowl, cover, and refrigerate until ready to serve.

Make the fish:

In a shallow baking dish, whisk together the vegetable oil, lime juice, garlic powder, cumin, and chili powder. Pat the fish dry, then place it in the baking dish. Turn the fish in the marinade until coated. Cover and refrigerate for 15 minutes or up to 2 hours.

Heat an outdoor grill over medium-high heat until hot. Use tongs to dip a paper towel in oil, then brush on the grate. Place the fish on the grill and cook for 3 to 4 minutes per side, until flaky. Use a large metal spatula to remove from the grill to a serving dish. Use a fork to gently break up the fish into chunks.

To serve, each person takes a warm corn tortilla and fills it with a few pieces of fish, cabbage, a squeeze of lime, and a drizzle of sauce over the top.