

GRILLED FISH TACOS



INGREDIENTS:

- 2 Tbls. olive oil
- 3 Gilroy garlic cloves, minced
- 2 serrano chiles, seeded and minced
- 1 tsp. sweet paprika
- Freshly ground pepper & salt
- 3 lb. snapper fillets
- 2 dozen tortillas
- 5 cups shredded red & green cabbage
- 1 cup sour cream
- 2 large avocados, pitted and sliced
- Pico de Gallo
- Limes, quartered

PREPARATION:

In a small bowl, combine the olive oil, garlic, serranos, paprika, and freshly ground pepper. Put the fillets in a large glass dish to marinate. Cover and refrigerate for 1 to 4 hours.

Light a grill. Season the snapper fillets with salt and pepper. Grill the fish for about 3 minutes per side over medium heat, or until just cooked through. Transfer the fish to a cutting board and chop. Wrap 2 stacks of tortillas in foil and place on the grill until heated through, about 3-5 minutes.

To assemble the tacos, take tortillas, top with chunks of fish, a dollop of sour cream, a spoonful of the Pico de Gallo, slices of avocado, and some of the cabbage. Squeeze lime over your tacos and enjoy with the 2016 Sarah's Vineyard Grenache.

