Auriga Wine Cellars
June 2006 Wine Club Recipe

Pairs well with the
2005 Capella or
2004 Syrah

Fish Tacos or Vegan Tacos

Total Time: 35 Minutes
Serves 4

Ingredients

Tacos:

1 pound white flaky fish, such as mahi mahi or rock cod -- For Vegan, substitute a firm Tofu and don't marinate as long
¼ cup canola oil
1 Lime, juiced
1 Tablespoon ancho chili powder
1 jalapeno, coarsely chopped
¼ cup chopped fresh cilantro leaves
8 flour tortillas (or corn if preferred)

Garnish

Shredded white cabbage (most grocery stores have this prepackaged)
Hot sauce
Mexican Crema or sour cream
Thinly sliced red onion
3 scallions, coarsely chopped, with green tops
Chopped cilantro leaves
Roasted Tomato Salsa, recipe follows

Directions

Preheat grill to medium-high heat if using gas. Place fish in medium size dish. Whisk together the oil, lime juice, ancho, jalapeno and cilantro and pour over the fish. Let marinate 15-20 minutes.

Remove fish from marinade and place on hot grill, flesh side down. Grill fish for 4 minutes on the first side and then flip for one minute and remove. Let rest for 5 minutes cover with foil to keep warm, then flake with a fork.

Place tortillas on the grill and heat for 20 seconds. Place tortillas, garnishes, fish and salsa on buffet to serve.

Salsa – (use can use your favorite store bought salsa, but this one is worth the added effort)

Ingredients

1.5 lbs plum tomatoes
Olive Oil
1 Tablespoon chopped fresh thyme
Salt & Pepper to taste
1 small Jalapeno chile
¼ Red Onion finely chopped
¼ Fresh Cilantro, chopped
2 Tablespoons fresh lime juice

Salsa Continued

Core and halve tomatoes lengthwise, toss with olive oil, thyme, salt & pepper

Grill tomatoes and Jalapeno chile until charred about 8-12 minutes

Rub off skin of Jalapeno chile, finely chop (the seeds add the heat so as many seeds to your liking)

Use kitchen shears to coarsely chop the tomatoes

In a bowl, toss the tomatoes, Jalapeno, onion, lime juice, cilantro, season with salt to taste

Chill before serving