GRILLED SCUP TACOS

Submitted by: Amber Baden

PREP TIME: 15 mins  COOK TIME: 10 mins  SERVES: 4

INGREDIENTS:

<table>
<thead>
<tr>
<th>Corn tortillas</th>
<th>8</th>
<th>Scup fillets (boneless, skinless)</th>
<th>4-6 oz</th>
<th>Olive oil</th>
<th>2 tablespoons</th>
<th>Garlic, minced</th>
<th>2 teaspoons</th>
<th>Cumin</th>
<th>3 teaspoons</th>
<th>Lime, juice of</th>
<th>1 lime</th>
<th>Salt &amp; pepper, each</th>
<th>1 teaspoon</th>
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</thead>
<tbody>
<tr>
<td>Pineapple salsa</td>
<td>1 fresh pineapple, cored, ½ “ strips</td>
<td>Red and yellow bell pepper, each</td>
<td>1 jalapeno</td>
<td>Red onion, diced</td>
<td>2 tablespoons chopped fresh cilantro</td>
<td>Salt</td>
<td>½ teaspoon</td>
<td>Black pepper</td>
<td>2 limes</td>
<td>Salt</td>
<td>1 teaspoon</td>
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Pickled Cabbage Slaw:

- Red wine vinegar: ½ cup
- Sugar: 2 tablespoons
- Salt: 1 teaspoon

Spicy Avocado Crema:

- Avocados: 2
- Sour cream: 1 cup
- Sriracha: 1-2 tablespoons
- Cumin: ½ teaspoon
- Garlic powder: ½ teaspoon

DIRECTIONS:

Mix olive oil, minced garlic, cumin, lime juice, salt and pepper. Coat on fish in a bowl and cover tightly. Set aside in refrigerator until needed. Drain liquid prior to serving.

Pickled cabbage slaw: mix red wine vinegar, sugar, and salt together, pour over cabbage in a bowl. Cover tightly and set aside until needed.

Grilled pineapple salsa: lightly drizzle olive oil on peppers and jalapeno. Grill with pineapple strips until caramelized. When cool, dice all. Mix gently with onion, cilantro, lime juice, salt and pepper. Reserve in refrigerator until needed.

Spicy Avocado Crema: Blend avocados, sour cream, Sriracha, lime juice, cumin, garlic powder and salt until reaches a smooth consistency.

Grill fish on preheated and oiled grill for about 5 minutes on each side. Grill tortillas for about 1 minute on each side.

Assemble tacos with fish, cabbage, salsa and avocado crema.

Recipe provided courtesy of the Commercial Fisheries Research Foundation.