

Grilled Grouper Tacos

Makes 4 Servings

Yield: 8 - 10 tacos

Recipe by Greg Strahm, The Silver Chef

Although Grouper is my favorite fish, you can also use fresh Snapper, Mahi, or even Salmon. What makes these tacos so good is the lime based marinade.



FISH

3 pounds fresh grouper, or other white fish fillets

MARINADE

**1/2 cup olive oil
2/3 cup fresh lime juice**

**6 large cloves fresh garlic, mashed and minced
1/8 teaspoon cayenne pepper
2 teaspoons ground cumin
2/3 cup fresh cilantro, chopped
1 small (3-4") jalapeño pepper, seeded and finely diced**

MARINADE:

- 1) In a medium bowl whisk all ingredients, except the cilantro and jalapeno, together into an emulsion.
- 2) Stir in cilantro and jalapeno.
- 3) Pour over fish and allow to marinate in the refrigerator for 1 hour before grilling, turning once or twice.
- 4) Heat grill to medium high and spray with oil. I use a grill mat to keep fish from falling through grate. If you don't have a grill mat a sprayed half sheet pan works nicely.
- 5) Remove fish fillets from marinade and place on hot grill. Grill for 3-4 minutes per side depending on thickness. Turn carefully with a spatula.
- 6) Remove from grill and place on a platter. Cover and allow to rest for 5 minutes.
- 7) After 5 minutes separate fillets with two forks into pieces.
- 8) Ready to fill tacos and garnish with favorite toppings.

NOTE: I top with freshly diced tomatoes, pickled red onions, sour cream, and chopped scallions.