

Tommy Bahama®

FROM OUR *FLAVORS OF THE SOUTHERN COAST* COOKBOOK

Blackened Fish Tacos

MAKES 4 SERVINGS

PICO DE GALLO

2 (Roma) plum tomatoes, seeded and cut into ¼-in. dice

1 Tbsp minced white or yellow onion

1 tsp minced fresh cilantro

1 tsp fresh lime juice

1 tsp olive oil (not extra virgin)

Kosher salt and freshly ground black pepper

LIME SOUR CREAM

½ cup sour cream

1 Tbsp fresh lime juice

CHIPOTLE AIOLI (Makes about ¾ cup)

½ cup mayonnaise

2 Tbsp Dijon mustard

1 Tbsp minced canned chipotles in adobo

2½ tsp fresh lime juice

1/8 tsp kosher salt

CAJUN SEASONING (Makes about 3 Tbsp)

2 tsp cayenne pepper

1½ tsp freshly ground black pepper

1½ tsp granulated garlic

1½ tsp granulated onion

1½ tsp dried thyme
1½ tsp dried oregano
1 tsp kosher salt

ASIAN SLAW (Makes about 8 cups)

1 cup mayonnaise
2 Tbsp rice vinegar
2 Tbsp drained and chopped pickled ginger for sushi
1 tsp celery seed
1 tsp sugar
1 small head green cabbage, cored and shredded, about 6 cups
2 cups peeled and julienned jícama (use a V-slicer or mandolin)
½ red onion, cut into thin half moons
¼ cup coarsely chopped fresh cilantro
Hawaiian pink or kosher salt and freshly ground white pepper

FISH

4 cod or basia fillets, about 6 oz. each
4 tsp Cajun seasoning
4 Tbsp canola oil

TO SERVE

12 corn tortillas, heated
2 cups Asian Slaw (see below), drained well
Lime wedges, for garnish
Special equipment: 2 food-service plastic squeeze bottles

INSTRUCTIONS

1. Pico de Gallo: Mix all the ingredients in a small bowl, seasoning to taste with salt and pepper.
2. Lime Sour Cream: Whisk the sour cream and lime juice together in a small bowl until combined.

3. Chipotle Aioli: Process all the ingredients together in a mini-food processor or blender. Transfer to a covered container. The aioli can be refrigerated for up to 1 week.
4. Cajun Seasoning: Whisk all the ingredients together in a bowl. Transfer to a covered jar and store in a cool, dark place for up to 3 months.
5. Asian Slaw: Whisk the mayonnaise, rice vinegar, pickled ginger, celery seeds, and sugar together in a large bowl. Add the cabbage, jícama, red onion, and cilantro and mix well. Season to taste with salt and pepper. Cover and refrigerate until chilled, at least 2 hours or up to 2 days. Serve chilled.
6. Purée the Chipotle Aioli in a mini-food processor, making sure it's smooth enough to pass through the opening of a squeeze bottle.
7. Transfer the lime sour cream and aioli to separate food-service plastic squeeze bottles (or put them in small, sealable plastic bags and snip off one corner of each bag to make a ¼-in. wide opening).
8. Fish: Position a rack in the center of the oven and preheat the oven to 200°F/95°C. Season the cod all over with the Cajun seasoning. Heat a large skillet, preferably cast iron, over high heat until it is very hot. Add 2 Tbsp of the canola oil. Add half of the cod and cook, turning once, until well browned on both sides, about 4 minutes. Transfer to a baking sheet and keep warm in the oven. Repeat with the remaining oil and cod.