

GRILLED CHILI-LIME FISH TACOS WITH MANGO PEPPER JELLY SALSA

TACOS:

1-1/2 lbs. fresh cod fillets (or another similar firm white fish)
2 limes
2 t chili powder rub
Nonstick cooking spray
Shredded cabbage of your choice
8 small or medium flour or corn tortillas
1 8-ounce container sour cream
Guacamole
Garnishes: lime wedges and sliced radishes

SALSA:

1 ripe mango
1 lime
1/2 each orange and red bell pepper
1/2 jalapeño pepper
1/2 cucumber
1-1/4 inch slice jicama
1/4 bunch cilantro
1/4 sweet onion
2 T mango pepper jelly
1 T sweet asian chili sauce

SALSA: Peel and dice the mango and place in a medium bowl, squeeze the juice of 1 lime over the mango. Chop the peppers, cucumber, jicama, cilantro, onion and garlic. Add the hot pepper jelly and sweet asian chili sauce. If made the same day, leave at room temperature; if made the day before, refrigerate overnight.

TACOS: Place the cod fillets in a shallow dish, squeeze the juice of 2 limes over the cod, then sprinkle the chili powder rub over the “up” side of the fillet and marinate in the refrigerator for 2 hours. Warm the tortillas (wrapped in foil) in a preheated oven at 170 degrees about 10 minutes before you’re ready to eat. Spray grill or pan with nonstick cooking spray and place the “up” side of the cod fillets “down” and grill/cook about 5-7 minutes per side. Season the new “up” side before flipping the fillets. Remove from heat and rest for 2-3 minutes. Remove the tortillas from the oven and assemble inside the warm tortillas: cabbage, cod, mango pepper jelly salsa, sour cream and guacamole. Garnish with sliced radishes and lime wedges. Serves 6-8.

