

Cooking at Riegelmann's

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Fish Tacos

Serves 4

Green Jalapeno Dressing

Combine in a blender:

2 cups of mayo

1 clove of garlic

¼ chopped fresh cilantro

2 Tbs. water

2 Tbs. rice vinegar

1 jalapeno seeded and finely chopped

¼ tsp. pepper

½ tsp. salt

1 Tbs. fresh lime juice

To 3 cups of shredded cabbage toss dressing to desired consistency.

(This recipe will make more dressing than you may need for one meal)

Prepare your fish:

4 6oz fish filet (Ling Cod, True Cod, or Snapper)

¼ tsp. salt

¼ tsp. pepper

Salt and pepper fish filets

Coat filets in Panko breading. In a medium hot skillet add 2 Tbs. peanut oil

Fry fish for about 3 minutes on each side.

Remove from pan and cut each filet in half

On a warm corn tortilla add ¼ cup cabbage mixture and 1 half fish filet.

Top with sour cream and your favorite salsa.