

Bluefish Tacos

Chef Jacques Gautier, Palo Santo, Brooklyn, NY

Local New York State bluefish is available on Saturdays at Brooklyn's Grand Army Plaza Greenmarket, where Blue Moon Fish keeps their stand up all year long. During the summer the Greenmarket can supply you with most of the other ingredients to complete this recipe, including the Mexican herbs and the green tomatoes.

Ingredients

6 corn tortilla taco shells
6 ounces bluefish filet, skin on, cut into 6 pieces
salt and chili powder to taste
olive oil
juice of 1 lime
1 medium green tomato, chopped
1 clove garlic, peeled and minced
12 chives, chopped fine
1 jalapeño chili, seeded and chopped fine
3 radishes, sliced thin

Herbs for garnish:

cilantro
papalo
pepicha

Preparation

To make the salsa verde, combine the lime juice, tomato, garlic, chives and jalapeño in a bowl and mix. Season with salt. Set aside.

Heat a little olive oil in a large skillet. Season bluefish with salt and chili powder.

Cook fish skin side down first.

Heat tortillas.

Put one piece of fish in each taco shell.

Top with salsa verde, radishes and herbs.

Makes 6 small tacos

