

FUMÉ BLANC

Tropical Fish Tacos

Dry Creek
VINEYARD

1 POUND	white fish, cut into ½" by 2" strips	2 EACH	oranges, juiced (about ½ cup)
10 EACH	flour tortilla or tortilla shells	PINCH	cayenne pepper
2 CUPS	citrus marinated vegetable salad	2 TSP	black pepper, freshly ground
3 CUPS	romaine lettuce, shredded	3 TSP	kosher salt
13 OZ.	coconut milk	1½ CUPS	pineapple, small dice
1 TBL	ginger, fresh, peeled and minced	1 CUP	mango, diced
4 EACH	limes, juiced (about ⅓ cup)	¼ CUP	red onion, diced
		2 TBL	white wine vinegar
		1 TBL	cilantro

METHOD Combine the coconut milk, ginger, lime & orange juice, cayenne pepper, and 1 tsp of salt and black pepper. Place mixture in 4-quart stainless steel pot. On medium heat reduce the mixture by ½. Place the strips of fish in the mixture, reduce the heat to low and let the fish slowly cook until firm. When the fish is close to being finished turn the heat off and let the mixture rest for 5 minutes. For the salsa combine the pineapple, mango, red onion, vinegar, 2 tsp of salt & 1 tsp of black pepper and cilantro. To serve, place in the tortilla some shredded lettuce, vegetable salad, fish with a little of the cooking liquid and then top with the salsa.