

Blackened Fish Tacos



Ingredients

1	7 oz.	Catfish (Blackened)
2	7"	Flour tortillas
1	Tbsp	Jalapeno Mayonnaise (see attached)
1/4	cup	Equal parts of shredded carrots, cucumber and cabbage-flavored slaw with fresh lime squeeze.
4	ea.	Slices of avocado, 1/8" thick
1/4	cup	Fried corn tortilla strips

Shallot Ginger Dipping Sauce

1/2	cup	Shallots, minced	1/2	cup	Soy sauce
1/2	cup	Garlic, minced	1	Tbsp	Black pepper
3/4	cup	Ginger, minced	2	cup	Vegetable oil
1/2	cup	Honey	3	Tbsp	Sesame oil
3/4	cup	Dijon mustard	3	Tbsp	Worcestershire sauce
3/4	cup	Red wine vinegar	1/2	cup	Sambal chile paste

Mix all ingredients in food processor.

Preparation

Cut blackened catfish lengthwise and sauté with 1 oz. of Shallot-Ginger Dipping Sauce until hot.

Heat flour tortillas in dry skillet.

On heated flour tortillas, spread Jalapeno Mayo, corn tortillas strips, avocado slices and carrot-cucumber slaw. Then top with heated strips of blackened catfish.

Roll tight and cut into four pieces and served with Shallot-Ginger Dipping Sauce on the side.

Jalapeno Mayonnaise

1	ea.	Jalapeno, large, diced
1/4	cup	Cilantro
1	Tbsp	Tabasco sauce
1	Tbsp	Cajun seasoning
1	Tbsp	Garlic (chopped)
1/4	cup	Herdez chipotle pepper
1/4	cup	Red Wine Vinegar
1	qt	Mayonnaise

Using a hand-held mixer, puree all ingredients together.