



BLACKSTONE

COUNTRY CLUB

Grilled Fish Tacos By Chef Steven Duarte

Grilled Fish Tacos:

- 1 ½ lbs. Fresh Mahi
- 2 cups Cabbage Slaw (see recipe)
- 3 cups Pineapple Salsa (see recipe)
- Small Flour or corn tortillas

Pineapple Salsa:

- 2 cups Grilled Pineapple, peeled and cut into small pieces
- ¼ Cup Red Bell Peppers, seeded and diced small
- ½ Bunch Fresh Cilantro
- 1 Each Jalapeno, seeded and minced
- ¼ Cup Red Onion, diced small
- 3 Each Limes, juiced
- Salt and Pepper to taste

Cabbage Slaw:

- 1 Cup Red Cabbage, finely shredded
- 2 Cups Green Cabbage, finely shredded
- 1 Each Jalapeno, thinly sliced into coins
- ½ Bunch Cilantro Leaves
- Salt and Pepper to taste
- Extra Virgin Olive Oil, drizzle to coat

Directions:

Pre-heat grill, season Mahi and pineapple with salt and pepper and olive oil; cook Mahi on grill until done, remove from grill and let rest. Add pineapple to grill and cook for 5 minutes allowing pineapple to get a nicely even “char”. Remove from grill to cool. To assemble salsa, use a small mixing bowl and combine bell pepper, jalapeno, cilantro and red onions; once cooled dice pineapple into small pieces and add to bowl. Season salsa with salt and pepper and lime juice, toss to coat evenly. In another mixing bowl combine cabbage, jalapeno and cilantro leaves, season with salt, pepper and olive oil to coat, mix well.

To assemble tacos, flake Mahi into pieces. Warm the tortillas and begin laying with fish, slaw and then salsa. Garnish with lime wedges and cilantro springs.

For information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or contact 623-707-8700 or hdoney@blackstoneccaz.com.