

ROCKFISH FISH TACOS

Recipe by Stephen Wong ©worldwide 2009



1/2 cup	sour cream	1/2	lemon, zest and juice
1 Tbsp	finely chopped dill	1	small onion, finely diced
1	lime, juice of	2	large tomatoes, chopped
1	Serrano chili, finely chopped	2 Tbsp	cornstarch
2 Tbsp	canola oil	1 Tbsp	butter
2	BC rockfish fillets, cut lengthwise into 1/2-inch thick pieces		
1/2 tsp each	salt and Ancho chili powder, or to taste		
8	flour or corn tortilla, 6-inches, warmed		
2 Tbsp	finely chopped cilantro, or to taste		
1	small iceberg lettuce, shredded		
	salt to taste		

1. Make sour cream sauce by mixing together sour cream, lemon juice and zest and dill.
2. Make salsa fresca by combining onion, lime juice, tomato, chili and cilantro; mix well and season.
3. In a plastic bag, combine salt, chili powder, and cornstarch, add fish fillets, close and toss until fish is well coated.
4. Heat wok over medium heat, add oil and butter and fry fish until golden. Remove from oil and drain well on paper towels.
5. Assemble each taco by topping 2 tortillas with some shredded lettuce, a portion of fish, salsa and sour cream and serve.