

# Mahi Tacos

## Ingredients

Flour tortillas  
5 fresh Mahi Mahi fillets  
Seafood Seasoning (I used Fish Bait by Swimming In Smoke)  
Unsalted butter  
8oz Sour Cream  
Shredded Iceberg Lettuce  
1 can of Chipotles in Adobo Sauce  
4 ripe Roma tomatoes  
1/2 red onion  
2 large jalapeños  
Cilantro  
Can of whole Corn  
Can of Black Beans  
1 Lime  
Paprika  
Salt

## Instructions

### For the Pico De Gallo

Cut the tomatoes, onion, and jalapeños into small dices. Put into a bowl, and add in about a tablespoon of minced cilantro or to your liking. Now add in about 1/2 cup of canned whole corn and black beans (drained first). Squeeze the juice of one lime with a little lime zest into bowl. Add sea salt to your own taste. I used about a teaspoon. Mix thoroughly and set to the side.

### For the Chipotle Sour Cream

Mince up about 2 to 3 canned Chipotle peppers and add into the 8 oz. of sour cream. Add in about 3 table spoons of the Adobo sauce, and about a teaspoon of the paprika. Stir well to incorporate all ingredients until you get a nice light reddish color to the sour cream. Store in the refrigerator until ready to use.

### Making the Brown Butter

Melt one stick of unsalted butter in a skillet on a medium heat. Continue to simmer and stir the butter until the milk solids that sink to the bottom start to turn brown. Be careful not to burn the milk solids. Remove from heat.

### Putting it all together

Slice fresh Mahi Mahi fish into strips. Season with seafood seasoning. Start grill up. I used Alder wood chunks for a little smoke flavor. Place seasoned Mahi Mahi on hot grill grate, and lightly brush with butter. Grill until fish has nice color and still moist but flaky, turning often. Remove from grill. Warm up tortilla shells in a microwave or other method. Layer bottom of tortilla with lettuce. Drizzle the brown butter over lettuce and tortilla shell. Place a couple of the grilled Mahi Mahi strips on the lettuce. Now top with the Chipotle Sour Cream, and finally top with the Pico De Gallo. These are delicious fish tacos! Enjoy!