

“All About that Bass”

Grilled or Lava Stone Fresh Bass Tacos with Dad’s fresh salsa

Chef K.

Serves 4 Taco Hungry Friends & Family!

For the Bass

| | |
|---------------|-----------------------------------------------------------------------------------|
| 2# | Fresh striped bass, skin removed and cut into ¾ - inch strips |
| 3 each | Scallions, thinly sliced |
| ¼ bunch | Cilantro chopped |
| 2 Tb. | Your favorite taco seasoning blend |
| | Pan spray |
| 8 each | Soft corn tortillas, wrapped in a lightly moistened linen towel |
| 2 each | Fresh avocado, peeled, seeded and sliced |
| 4 oz. | Mexican crema (found in the international refrigerated section of grocery stores) |
| 2 each | Limes, cut into wedges |
| For the table | Dad’s Salsa Picante – see recipe |

Heat up the BBQ grill and line a section of the grill with aluminum foil. Spray lightly with pan spray. Add wood chips at this time if a smokiness is desired. Lightly toss Bass with grape seed oil, scallions and the taco seasoning. When the grill is smoking hot, quickly cook Bass strips until just done and tender. Remove from grill and serve in an earthenware dish to keep warm.

Serve Bass tacos with all the toppings, Dad’s Salsa Picante, fresh cilantro, lime wedges, corn tortillas, avocado and Mexican crema and plenty of ice cold beers!

*If using a Lava stone, you would heat the stone in the oven at the highest temperature for 1-2 hours. You would then spray the stone and add the Bass strips a touch of grape seed oil, the scallions, and top with the seasoning and bring it to the table with a spatula so that your guests can cook the fish themselves. Once fish is cooked, everyone creates their own tacos.

Dad’s Salsa Picante ‘revisited’

Dad always told the story of learning how to make this salsa in the Army, the troops would always have cooking competitions, who could make the best salsa picante

| | |
|----------------|----------------------------------------------------|
| 6 each | Roma tomatoes, medium diced |
| 1 – 28 oz. can | Diced tomatoes in juice |
| 2 Tb. | Tomato paste |
| 1-2 each | Jalapenos, minced (depending on spiciness desired) |
| 1 each | Yellow onion, small diced |
| ½ Tb. | Sugar |
| ½ bunch | Cilantro, rough chopped |
| | Kosher salt to taste |

In a sauce pan, sweat onions and jalapenos with a touch of grape seed oil. Add the roma tomatoes and saute for another five minutes. Add rest of ingredients except for cilantro and salt. Simmer for 25-30 minutes, stirring often. Add salt to taste. Remove from heat and let cool for 15 minutes. Add to a blender, add cilantro and slowly pulse until you have a slightly smooth sauce. Do not puree completely. Adjust salt to taste and keep warm for service.