

## PESCADO A LA TALLA TACOS

4 pounds fresh mahi mahi fillets  
2 Tablespoons fresh garlic minced  
1 Tablespoon olive oil  
12 medium flour tortillas  
1 head napa cabbage, shredded  
Chipotle Rouille to taste  
3 tomatoes, diced  
4 limes, cut into wedges  
¼ cup chopped cilantro

Combine garlic and olive oil and rub over fish fillets. Allow to sit in fridge 30 minutes. Combine cabbage with enough chipotle rouille to coat lightly and toss. Grill mahi mahi to desired doneness. Slice into strips and platter with chopped tomatoes and lime wedges. Warm tortillas briefly on grill. Fill each tortilla with fish and tomatoes, top with slaw and finish with cilantro. Serves 6.

### Chipotle Rouille

5 ounces chipotle in adobo  
4 cups canola oil  
1 egg yolk  
¼ cup fresh lime juice  
2 ounces honey  
2 ounces water  
salt to taste

Place egg yolk in blender and blend until fluffy. Add lime juice slowly with blender running. Whisk chipotle and oil together, then add to blender while running. Add honey and blend to combine. Add salt to taste. If consistency seems too thick, add water or more lime juice to adjust. Makes 1 quart.



richard sandoval  
RESTAURANTS