



richard sandoval
R E S T A U R A N T S

“Zarandeado” Style Whole Pink Snapper Tacos

1 whole snapper
¾ cup olive oil
Zarandeado marinade*
Chayote slaw**
Chipotle mayonnaise***
1 avocado, sliced
3 limes, quartered
12 flour tortillas
salt and pepper to taste

1. Clean the fish well. Remove the fins and bones and butterfly it.
2. Brush the fish with olive oil and season it with salt and pepper. Then brush the fish liberally with Zarandeado marinade.
3. Place the fish in a grill basket and grill over a wood fire until done, just a few minutes, making sure not to overcook.
4. Serve with the slaw, avocado slices, limes and tortillas. Garnish with chipotle mayo as desired.

*Zarandeado marinade
2 ancho chiles
2 guajillo chiles
2 pasilla chiles
1 liter orange juice
7 ounces achiote paste
olive oil as needed
4 garlic cloves
¼ cup white onion
1 liter tomato sauce
salt and pepper to taste

1. Remove the seeds and stems from the chiles. In a dry pan, toast the chiles until fragrant, then place them in a blender. Add the orange juice and achiote paste and blend on high.
2. In a cooking pot, saute the garlic and onion in a little bit of oil until well caramelized. Add the chile paste and tomato sauce and cook for one hour to reduce. Transfer to a blender and puree until smooth. Strain and reserve, chilled.

**Chayote slaw
1 chayote squash, peeled, julienned
¼ white cabbage, julienned
1 carrot, peeled, julienned
1 lemon
¼ cup mayonnaise
salt and pepper to taste

1. Combine the julienned squash, cabbage and carrot. Add the juice of 1 lemon and toss well. Drain the excess juice and let the mixture sit for one hour.
2. Remove any additional juice, add the mayonnaise and season with salt and pepper.

***Chipotle mayonnaise
1. Combine 6 ounces mayonnaise, ½ ounce chipotle paste, 1 ½ teaspoon lime juice and a touch honey.