

Charles R Roja y Verde Grilled Fish Tacos

Serves 6

Our Rosé of Sangiovese will be the perfect complement to this recipe with a focus on light and fresh ingredients. The notes of mixed berry lemonade in the Rosé bring just the right amount of cool to the spice mix in this dish. The second layer brings more complexity with toppings of cilantro, lime and avocado. We may have to declare this a "Perfect pairing alert!"

1/2 head raw green cabbage, finely shredded
1/2 cup chopped fresh cilantro
3 to 4 limes cut into wedges
2 to 3 avocados cut into slices
Roja y Verde Salsa, follow recipe below, or just buy it!
Chipotle Tartar Sauce, follow recipe below, or buy
Mexicano Seasoning, follow recipe below, or buy
2 pounds fish fillets, such as orange roughy, cod, salmon, swordfish or sea bass
2 to 3 tablespoons olive oil
12 to 18 corn tortillas (Depending on your appetite!)

Roja y Verde Salsa

2 medium tomatoes, chopped
2 large tomatillos, husked and chopped
1 small red onion, finely chopped
1 jalapeno pepper, finely chopped
4 tablespoons chopped fresh cilantro
3 tablespoons fresh lime juice
Kosher salt

Chipotle Tartar Sauce

1 cup mayonnaise
1 tablespoon pickle relish
1 tablespoon finely chopped chipotle in adobo sauce
1 tablespoon lime juice
1 tablespoon red wine vinegar
Salt and pepper, to taste

Mexicano Seasoning

1 tablespoon chili powder
1/2 tablespoon cumin
1/4 teaspoon cayenne pepper
1/2 teaspoon smoked paprika
1/2 teaspoon Mexican oregano
1 teaspoon Kosher salt
Black pepper, to taste

Prepare a medium-hot fire in a charcoal grill, or preheat a gas grill to medium-high. Prepare the salsa, tartar sauce and seasoning.

Put the cabbage, cilantro, limes, avocados, salsa and tartar sauce in individual serving dishes and set them aside until you are ready to eat.

Rinse the fish, pat it dry with paper towels, rub it with olive oil and sprinkle with seasoning blend. When the grill is ready, place the fish on the rack. Plan on 10 to 15 minutes cooking time per inch of thickness, or 5 to 7 minutes for each side.

Meanwhile, warm up the tortillas by steaming or quickly grilling them on a lightly oiled pancake griddle.

When the fish is done and is cool enough to handle, break it into bite-size pieces and put it in a serving dish. Set all the fillings, fish, and warmed tortillas out for your guests to “build their own” tacos. For example, spread tartar sauce on a warm tortilla, add a layer of shredded cabbage, some fish, avocado, and top with salsa, cilantro, and plenty of lime juice.

Wrap it up, take a big bite, and enjoy with a glass of Charles R Rosé of Sangiovese, a perfect pairing!