

Grilled Fish Tacos with Fresh Corn Relish & Chipotle Cream

Fish tacos come from Baja where it's beachy and balmy all year 'round and the seafood goes straight from the ocean to the grill. Ours are a bit of a mash-up, adding smoky chipotle and some porky goodness. A relish of ripe tomatoes and sweet summer corn brings it together for a perfect meal. Mix up a pitcher of margaritas, call some friends and fire up the grill. Everyone will thank you.

See Cook's Note on how to shop for the best — and most sustainable — fish.

Ingredients

corn relish

1 ear corn, shucked, silk removed
1 Roma tomato, seeded and cut into 1/4-inch dice
1 small jalapeño, seeded and minced
1/4 red onion, finely chopped
1/4 cup chopped fresh cilantro
1/4 teaspoon lime zest
1/2 tablespoon lime juice
1/2 teaspoon salt, or to taste
1/4 teaspoon ground cumin
A few grinds black pepper

fish

1 pound mild, meaty white fish, such as halibut or lingcod, skinless and boneless
6 ounces thinly sliced pancetta (or coppa)

chipotle cream

1/2 cup sour cream
1 teaspoon adobo sauce from canned chipotle peppers
1/4 teaspoon salt
1/2 teaspoon lime zest (from 1/2 lime)

tortillas & garnishes

8 soft corn tortillas
5 small radishes, trimmed and thinly sliced (1/2 cup sliced)
Fresh cilantro leaves, optional
1 lime, cut into 8 wedges

special equipment

small needle-nose pliers

Directions

for the relish

Using a sharp knife, zip the corn from the cobs into a medium bowl. Add the tomatoes, jalapeño, onion, cilantro, lime zest and juice, salt, cumin and pepper. Mix well and set aside.

for the cream

Whisk together the sour cream, adobo, salt and lime zest in a small bowl. Set aside.

for the fish

Use small needle-nose pliers to remove any pin bones from the fish. Cut into 16 (1-ounce) fingers of fish, about the length of a slice of pancetta. Wrap each fish finger with a piece of pancetta and place on a tray. Make sure the edges of the pancetta overlap to fully cover the bottom and form a seam. Turn the grill to high, close lid and heat to 500 degrees, about 5 minutes. Oil grates and place each piece of fish on the grill, seam-side down. Close lid and cook about a minute. When char and brown grill marks appear on the bottom, gently turn over fish with tongs or a metal spatula. Cook for another minute or until grill marks appear on the other side. Remove from grill and set on a clean plate. Cover loosely with foil to keep warm.

for the tortillas

Spread tortillas on grill, not touching, and toast until grill marks appear, about 45 seconds per side. Turn over and repeat on other side.

to assemble tacos

Lay a tortilla flat on a plate. Place 2 pieces of fish in the center of a tortilla, top with 2 tablespoons corn relish, a dollop of chipotle cream (about 1 tablespoon), 5 to 6 radish slices and cilantro, if using. Serve with lime wedges.

Cook's Note

Wild-caught fish trumps farmed, and local line-caught fish trumps everything, as long as it's not overfished. Talk to the fishmongers at your farmers market and get to know what's abundant and what's in season. You'll be rewarded with varieties that may not be familiar or trendy but taste great. It's also a good idea to cross-check the Monterey Bay Aquarium Seafood Watch guidelines and choose to buy species that are sustainably harvested. The extra step can get tricky, but it's worth it.

total time: 45 minutes

active prep: 40 minutes

serves: 4

difficulty: *medium*