

# Lime Olive Oil Fish Tacos

- 4 good size Sea Bass fillets (approx. 2 lbs) also try Cod or Red Snapper
- 1 cup dark Tequila
- ¼ cup Lime Juice (fresh or bottled)
- ¼ cup B.R. Cohn Lime Olive Oil – plus extra for drizzling
- ½ cup B.R. Cohn Extra Virgin Olive Oil (for tortilla warming)
- ¼ cup chopped cilantro
- ½ tsp cayenne pepper
- ½ tsp cumin
- Salt and pepper to taste
- 1 package (8) corn tortillas
- 1 cup shredded lettuce
- 1 cup shredded jicama
- ¼ cup crème fraiche
- 1 tbs butter

Combine the Tequila, lime juice, B.R. Cohn Lime Olive Oil, cilantro, cayenne pepper, cumin, salt and pepper in a dish large enough to hold the fillets without crowding. Refrigerate for 20 mins turning once. After 20 mins remove the fillets, pat dry and transfer to a plate. Heat a large nonstick frying pan to medium high with 2 drizzles of B.R. Cohn Extra Virgin Olive Oil, 1 drizzle of B.R. Cohn Lime Olive Oil and the butter. Pan sear the fillets until both sides are slightly crispy. Remove and cover to keep warm. Wipe the frying pan removing the browned bits. Place pan back on heat; add B.R. Cohn Extra Virgin Olive Oil and heat until medium high and slightly smoking. Taking 1 tortilla at a time submerge in the hot oil 20 seconds on each side, remove to a plate lined with paper towel, continue until all tortillas are warmed. Construct your tacos by breaking the fillets in half; place ½ fillet on the tortilla, sprinkle with shredded lettuce, shredded jicama and top with crème fraiche. Drizzle lightly with B.R. Cohn Lime Olive Oil and fold. Recipe serves 4 with 2 tacos per person. Bon appétit!



30 minutes



Serves 4



Pairs with Woody White

## B.R. COHN WINERY & OLIVE OIL COMPANY



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