



FISH TACOS

- Vegetable oil for frying
- 1 small thinly sliced white onion
- ¼ cabbage, thinly sliced (about 1½ cups)
- ¾ cup **South of the Border Tequila Lime Salsa**
- ⅓ cup **Creamy Vidalia Onion & Poppy Seed Dressing**
- ⅓ cup chopped cilantro
- Juice of 1 lime, plus wedges for serving
- ¼ cup mayonnaise
- 8-10 small corn tortillas
- ¼ cup **Blooming Onion Horseradish Dip**
- ½ cup all-purpose flour
- 1 tsp. **Southwest Gourmet Seasoning**
- Salt and pepper to taste

8-10 skinless fish fillet, cut into 2-by-½-inch pieces (pickarel, tuna or any white fish works)

Toss the cabbage, **Creamy Vidalia Onion & Poppy Seed Dressing** and lime juice in a bowl, set aside. Warm the tortillas in a skillet over medium-low heat or wrap in a damp cloth and microwave 25 seconds. Wrap in a towel to keep warm.

Heat 3" of vegetable oil in a medium pot over medium-low heat until a deep-fry thermometer registers 375°F. Mix flour, Southwest Gourmet Seasoning, salt and pepper (to taste) in a shallow bowl. Dredge the fish in the flour mixture, then fry in batches until golden and just cooked through, 2-3 min. Transfer with a slotted spoon to a paper-towel-lined plate to drain. Season with salt.

Combine Blooming Onion Horseradish Dip with mayonnaise. Place the coleslaw on the tortilla shells, top with cooked fish. Add cilantro to **South of the Border Tequila Lime Salsa**, spoon over top and drizzle with **Blooming Onion Horseradish Dip** Mixture; add white onion. Add fresh diced tomatoes and diced peppers if desired.

- Creamy Vidalia Onion & Poppy Seed Dressing
- South of the Border Tequila Lime Salsa
- Southwest Gourmet Seasoning
- Blooming Onion Horseradish Dip