

HAWAIIAN FISH TACOS

AND GRILLED

PINEAPPLE SALSA

MAKES 2 SERVINGS

Ingredients

FISH TACOS

- 1 tsp chili powder
- 1/2 tsp ground cumin
- 1 tsp kosher salt
- pinch of ground black pepper
- zest and juice of one lime
- 3 tbsp olive oil
- 1 lb mahi-mahi fish
- 1 jalapeño pepper, thinly sliced
- 1/2 cup of Aloha Sculpin beer
- heavy duty aluminum foil
- additional oil for foil packet

GRILLED PINEAPPLE SALSA

- 4 slices (medium thick rings) cored pineapple
- 1/2 cup diced red pepper
- 2 tbsp capers
- 2 tbsp chopped cilantro
- 1/2 jalapeño, seeds removed and finely diced
- 1 tbsp lime juice

Directions

FISH TACOS

1. Preheat grill to medium high.
2. In a medium bowl, combine chili powder, cumin, salt, pepper, lime juice, Aloha Sculpin and olive oil. Spread evenly over fish.
3. Lightly oil foil and place fish on top. If you don't have heavy duty foil, you can use a double layer of regular foil.
4. Arrange jalapeño slices over the fish.
5. Crimp edges of foil together to form a packet and place on grill.
6. Grill until fish is cooked through, about 10 minutes.
7. Take off heat and use a fork to gently flake into large pieces. Set aside.

GRILLED PINEAPPLE SALSA

1. Keep the grill at medium high heat. Grill pineapple slices on both sides until nicely marked, about two minutes on each side.
2. Let cool slightly and dice.
3. In a medium bowl, combine diced pineapple, red peppers, capers, cilantro, jalapeño, and lime juice.

SERVING SUGGESTION

Complete your tacos with:

- 2 cups shredded green cabbage
- 2 cups shredded red cabbage
- 3 radishes, very thinly sliced
- 3 limes, halved
- cilantro
- soft corn tortillas