

BeeSting Fish Tacos

2 pounds boneless fish fillets

1/4 cup olive oil

Juice of 1 lime

1 bottle Bee Sting Honey n' Habanero Peppper Sauce

2 green onions, white and green parts, chopped

1/4 cup chopped cilantro

2 cups shredded cabbage

1/4 cup mayonnaise

1 cup plain yogurt or sour cream

Chili seasoning blend to taste

Salt to taste

12 flour tortillas (2 to 3 per person)

Place fish in a large , shallow dish, sprinkle it with olive oil and lime juice and allow it to marinate for 30 minutes.

In a large bowl, combine the green onions, cilantro and cabbage.

In a small bowl, whisk together the mayonnaise, yogurt or sour cream, chili seasoning and salt to taste.

Pre-heat a grill to medium-low.

Wrap the tortillas in foil and place them on a not-too-hot part of the grill to slowly warm.

On a very clean thoroughly oiled grate, grill the fish until just cooked through, about 10 minutes per inch of thickness of the fish. Remove the fish to a clean platter, allow it to rest 10 minutes and then slice it into thick strips.

For each taco, place a warm tortilla on a plate, add a few chunks of fish, drizzle with the BeeSting sauce, a spoonful of salad, then some creamy sauce and more BeeSting sauce. Make a small fold along the bottom edge of the tortilla, then close from both the sides, creating a little parcel that won't drip out the bottom

Yield: 4 to 6 servings

Heat Scale: Medium