

Newman's Fish Tacos

Serving size 2-3 tacos, serves 4

1 pound grilled or fried fish filets cooked and cut lengthwise
1 doz large corn or flour tortillas

Cabbage Mix

1 head green cabbage finely chopped
5 radishes, thinly sliced
1/2 red onion, finely chopped
1/2 bunch cilantro, approx.
Juice of 2 limes
Toss together

Cream Sauce

1 cup sour cream or plain yogurt, We like "Nancy's."
1 cup mayonnaise
1 Tbl cumin
2 Tbl water, approx.
Juice from 4 limes
Mix and refrigerate while preparing fish tacos

Garnish

Pickled jalapeño pepper, "nacho style"
Slices of fresh limes
Salsa to taste

Preparation:

Spread cabbage mixture generously on warm tortillas, layer fish, drizzle with Cream Sauce and Salsa to taste, garnish with jalapeños, squeeze lime juice on top, fold in half and serve.