



### **Fish-Guys TV**

Recipe Title: Bourbon Glazed Mahi Mahi Tacos with Pico de Gallo and Chipolte Aioli

Recipe Author: Chef Luigi Maestri-Executive Chef-Pilot House Restaurant

#### Ingredients:

2oz Jefferson Bourbon

12oz Fresh Mahi Mahi or Fish of your Choice-Cut into long 1 inch wide fingers

Salt and Pepper to Taste

4-6" Flour Tortilla Shells

4 oz Pico De Gallo

4oz Lettuce

2oz Butter-Un Salted

Chipotle Aioli Sauce-Recipe to Follow

Yield: 2 Servings

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ease of Preparation: Beginner

Season both sides of fish with salt and pepper and place on pre-heated grill. Grill fish for 1 & ½ minutes each side or until cooked thoroughly. Remove fish from grill. Pre-Heat a medium sauté pan over medium-high heat and add the Jefferson Bourbon. When the flames subside, meaning the alcohol is cooked off, add butter to the pan and then add the fish to the butter and bourbon mixture, coating the fish completely, then quickly remove fish from pan. Lightly grill the tortilla shells until warm. Place warm tortilla shells on plate and fill with 2 fish fingers, 1 oz lettuce, 1 oz Pico de Gallo and drizzle with Chipolte Aioli. Repeat the same for each taco and serve.

#### **Chipolte Aioli (make ahead)**

12 oz Mayonnaise

1/2oz Garlic Powder

1oz Lime Juice

Salt and Pepper to Taste

1 Jar Chipolte Peppers in Adobo Sauce (1oz needed)

Mix all Ingredients together until smooth