



guest chef feature

GRILLED YELLOWTAIL MEXICAN SANDWICH

Recipe By BDOutdoors.com & Fisherman's Belly.com | Photo By Heather Peterek

1 lb yellowtail fillet(s)	1 jicama, peeled and chopped	1 orange
1 red onion, sliced	3 tbsp sliced pickled jalapeños	Koster salt
2 tomatoes, sliced	2 tbsp pickled jalapeño juice	Cracked black pepper
1 bundle green onions, sliced	2 tbsp chipotle sauce (Mexican market)	1 bottle of Tajin (Mexican spice)
1 bundle cilantro, chopped	1 lime	5 tbsp mayonnaise
		4 bolillos (Mexican bread rolls)

DIRECTIONS

Preheat the grill to 500°F. Start by seasoning your fillets with a liberal amount of Tajin. Now grill the yellowtail fillets just until the inside of the thickest part of the fillet goes from opaque to white. Usually, 3-4 minutes of cooking on each side. Immediately after cooking and while the fillets are cooling off, squeeze on some lime juice from a half of lime. The lime juice will penetrate the cooked fillets while they are hot. Set aside and allow to cool.

Now start creating the Mexican flavored mayonnaise by adding the mayonnaise into a medium sized bowl. Then add the green onions and a pinch of salt. Next add the chopped cilantro, sliced jicama, the juice of ½ lime and whole orange, chipotle sauce, the pickled jalapeños and finally the pickled jalapeño juice. Add a healthy pinch of cracked black pepper and now mix.

Hand shred the yellowtail fillet(s), and add that to the bowl, then mix. Cut the Mexican bread into halves. Then brush on extra virgin olive oil onto both halves and place in a hot skillet or frying pan. Allow the bread to toast around the edges and then remove.

Finally, assemble the grilled yellowtail sandwich by first laying down a couple of slices of red onions on the bread followed by 4-5 large dollops of the yellowtail mixture. Then, set 2-3 slices of tomatoes on top with a touch of salt and pepper. And finally, the top bread piece. Enjoy!