



## **Amici ‘Cantina’ Fish Tacos and Amici Cellars Sauvignon Blanc Napa Valley**

*The Southwestern flavors of mild chili and fresh lime in this dish pair beautifully with the lively citrus and tropical fruit notes and bright minerality of Amici Sauvignon Blanc.*

*Serves 4*

8 corn tortillas

½ cup cornmeal

1 cup flour

1 tsp ground cumin

1 tsp chili powder

1 tsp kosher salt

1 pint buttermilk

2 each egg whites, whipped until frothy and doubled in size

2 lbs. halibut or gulf snapper, deboned and cut into 1"x 1" pieces

1 quart corn oil

Heat the oil to 350 degrees. In a bowl combine the cornmeal, flour, cumin, chili powder and salt. In a separate bowl fold the whipped egg whites into the buttermilk. Quickly dip each tortilla into the hot oil, and then place on a hot griddle until browned. Turn the tortilla and repeat until browned. Set the tortillas aside in a warm place. Drop the fish pieces into the buttermilk and egg white mixture. Drain off any excess liquid, then dredge in the flour mixture, shaking off any excess flour. In small batches, fry the fish until golden brown. Place the hot fish in the tortillas and top with cabbage and pico de gallo, and garnish with radish and sliced avocado. Serve with *Amici Cellars Sauvignon Blanc*.

### **Pico de Gallo:**

4 medium tomatoes, diced

½ white onion, diced

¼ c. cilantro, coarsely chopped

1 jalapeno pepper, seeded and minced

3 Tbsp lime juice

Salt to taste

Combine all ingredients and let sit 30 Minutes.

### **Southwestern Cabbage Slaw:**

½ c. mayonnaise

1 lime, juiced

1 tsp salt

¼ tsp chipotle chili powder

½ head (or approx. 4 c.) finely shredded green cabbage

Mix lime juice with mayonnaise, chili powder and salt. Pour over the finely shredded cabbage and mix gently. Let sit for ten minutes.

### **For the garnish:**

2 radishes, thinly sliced

1 avocados, thinly sliced