

Tequila-Lime Halibut Tacos with Red Cabbage Slaw

<http://userealbutter.com/2012/04/25/tequila-lime-halibut-tacos-recipe/>
from [Good Fish](#) by [Becky Selengut](#)

red cabbage slaw (see below)
tequila-lime marinade (see below)
1 lb. halibut fillet, skinned
1 tbsp high-heat vegetable oil (if pan-searing, omit oil if grilling)
corn or flour tortillas, warmed
guacamole (I used [my recipe](#))
extra limes for squeezing

red cabbage slaw

3/4 lb. red cabbage, shredded (~ 4 cups)
1 tbsp kosher salt
1 Granny Smith apple, cored and grated
1/2 tsp mustard seeds
3/4 cup cilantro, roughly chopped
2 tbsps apple cider vinegar
2 tbsps extra-virgin olive oil
salt to taste

Make the slaw: Toss the red cabbage with the salt and place in a colander. Find a nesting bowl to fit in the colander, fill the bowl with water, and set it on the cabbage to help press water out. While that is sorting itself out, mix the grated apple, mustard seeds, cilantro, apple cider vinegar, and olive oil together in a large bowl. Return to the cabbage and squeeze as much liquid out of the cabbage as you can. Give the squozen cabbage a rinse in water and squeeze the liquid out. Mix the cabbage with the rest of the slaw and season to taste with salt.

tequila-lime marinade

1 lime, zest and juice of (~ 1 tsp zest and 2 tbsps juice)
2 tbsps tequila (you know what to do with the rest)
1/2 tsp salt
2 small jalapeños, halved, seeded, cored, sliced into half rings
1 small red onion, cut into thin half moons (~ 2/3 cup)
2 tbsps extra-virgin olive oil

Make the marinade: Combine everything in a bowl or (my preference) a gallon ziploc bag and moosh it around.

Get your fish on: Place the fish in the ziploc bag (if using) and seal. If not using a ziploc, place the fish in a large pan and pour the marinade over it. Regardless of method, let it sit for 20 minutes. Remove the fish from the marinade. Cook it up one of two ways: in a sauté pan (or grill pan) or on the grill. **Pan:** Set the pan over high heat

and add the oil. Place the halibut in the pan and cook until browned on the bottom, about 3-4 minutes. Flip the fish and cook another 4 minutes or until the fish starts to look like it is flaking (but isn't quite). Becky suggests 8 minutes per inch of fish at its thickest point. **Grill:** Oil the grate and set the heat on high. When the grill is ready, place the fish on the grill or use a fish basket and cook for 3-4 minutes. Flip the fish (I used a thin metal spatula to coax it from the grates) and cook for another 2-3 minutes or until just flaking (it really depends on the heat of your grill and thickness of the fish). **Both methods:** Remove the fish to a plate. Add the marinade to the pan (get a pan out if you grilled) and cook over high heat for 5-7 minutes. The liquid will bubble off and the onions and peppers will eventually char. When ready, place on top of the fish or on the side. Serve the fish with warmed tortillas (I prefer corn), guacamole, and don't forget the red cabbage slaw you just made. Garnish with lime wedges. Serves 4.