

GRILLED PIBIL STYLE SALMON TACOS WITH CITRUS CABBAGE SLAW

Yield: 8 Portions

Ingredients	Amounts
<i>Pibil Marinade</i>	
Orange juice	½ cup
Grapefruit juice	2 Tbsp.
Lime juice	¼ cup
Garlic cloves	3 ea.
Achiote paste	2 oz.
Mexican oregano	½ tsp.
Cinnamon, ground	¼ tsp.
Cumin, ground	1 tsp.
Salt	1 tsp.
Salmon, cut in ¾" x ¾" x 2" strips	1 lb.
<i>Citrus Cabbage Slaw</i>	
Cabbage, fine julienne	1 cup
Cucumbers, sliced thin on a long bias	1 cup
Pickled Red Onions (recipe follows)	4 Tbsp.
Serrano, jalapeno, or habanero chile minced	¼ tsp. or as needed
Cilantro leaves	2 Tbsp.
Orange segments, no pith	1 cup
Grapefruit segments, no pith	1 cup
Lime juice	2 tsp. or as needed
Corn tortillas, 4"	16 each
Olive oil spray or olive oil	as needed
Avocado, sliced	2 each
Cilantro	as needed
Crema	as needed
Lime wedges	as needed

Method

1. *For the Pibil Marinade:* Combine all ingredients in a blender. Blend until smooth. Adjust seasoning with salt.
2. Place the salmon in the marinade and allow it to chill for 2-3 hours, covered.
3. *For the Citrus Cabbage Slaw:* Combine the cabbage, cucumbers, red onions, chiles, and cilantro leaves in a bowl. Gently mix in the orange and grapefruit segments and lime juice. Season with salt and pepper.
4. Preheat a grill or grill pan.

5. Heat the tortillas on a hot grill or griddle. Hold warm wrapped in a clean towel.
6. Lightly oil or spray the grill. Lift the salmon out of the marinade, gently shaking off any excess. Place the salmon on the grill and cook on both sides until just cooked through.
7. *To Serve:* Place a warm tortilla on a flat surface; top with some Citrus Cabbage Slaw making sure to include a few citrus segments. Place 1 - 2 pieces of salmon on top. Finish with a slice of avocado, crema, pickled red onions, a sprig of cilantro and a lime wedge.

Note: Substitute 4 tsp paprika, 1 tablespoon white vinegar, ½ teaspoon dried oregano, 2 minced clove of garlic, and ¼ teaspoon ground cumin for achiote paste.