



## GRILLED MARGARITA SALMON TACOS

From the Kitchen of Raven Lee

### INGREDIENTS

- 1/2 cup fresh lime juice (4-5 Limes)
- 1/3 cup tequila
- 2 tablespoons triple sec
- 4 tablespoons olive oil
- 2 tablespoons minced cilantro
- 2 cloves garlic
- 1/2 teaspoon chili powder
- 1 1/2 teaspoons cumin
- 1 jalapeño, minced (more or less to taste)
- 2 pounds wild caught salmon fillets
- 12 tortillas

Taco fixin's: refried black beans, cotija, shredded red cabbage, chopped onion, chopped avocado, homemade lacto-fermented salsa (see recipe above), chopped cilantro and lime wedges.

### DIRECTIONS

Mix together lime juice, tequila, cilantro, garlic, chili powder and cumin. Pour the marinade over the fish in a 9x13 pan coating well. Cover the pan and refrigerate for 2 hours, turning once.

Lightly oil the grill and heat to medium. Season the marinated fish with salt and pepper. Cook approximately 4 minutes per side over medium heat. Coarsely chop the fish and assemble your tacos with your favorite fixin's.

*Raven Lee is a musician, writer and cultural creative living in Southwest Colorado.*