

Featuring Tennessee Gourmet® Products

© 2007

Halibut Tacos with Peach Salsa

1 pound halibut filets	3-4 Tbsp. coleslaw dressing
1 packet (1-ounce) hot taco seasoning mix	2 cups Deacon's Peach Salsa
1 package (8-ounce) coleslaw mix	8 yellow corn tortillas, warmed

Set up the grill for direct cooking over medium heat and oil the grates.

Place halibut on a plate and rub with taco seasoning. Cover with plastic wrap and cure in the refrigerator for 30 minutes.

Combine coleslaw mix and dressing in a bowl, refrigerate for 30 minutes.

Place the halibut on the grill and cover. Cook for 4 minutes per side, or until the fish flakes easily with a fork. Remove from the grill and let stand 10 minutes.

Cut the halibut into bite-size pieces. Place halibut pieces on warmed tortillas and top with salsa and coleslaw mix. Serve warm.