

Grouper Bite Street Tacos

Yields 6 tacos

When it comes to local fresh seafood, Wicked Inlet Seafood, is the real thing. I absolutely love working with their fish and knowing it is fresh off the boat. These Grouper Bite Street Tacos bring great flavor to a fish that has a mild, yet distinct flavor. Grouper is known to be a milder fish as far “fishy” flavor and carries a slight sweetness.

The grouper is fried in a flour/buttermilk batter, giving it a delicious light crunchy coat and tang from the buttermilk. Pairing the grouper with a Cucumber Pico brings a cool crunch and acidic flavor, along with a Lemon Relish Aioli to add a creaminess that I love so much and need when I prepare tacos. Hit up your local fisherman or fish market for the freshest selection and don't forget to support your local farmers and producers.



Ingredient List

Cucumber Pico

Cucumber, seedless, chopped small, 1 cup
Red pepper, chopped small, 1/4 cup
Jalapenos, finely chopped, 1/2 -1 each
Red onion, 1/8 cup
Garlic salt, 1/4 teaspoon
Juice of a lemon, 1/2
Red vinegar, 1 tablespoon
Kosher salt, to taste
Black pepper, to taste
Fresh mint, chopped, 6-8 leaves (optional)

Lemon Relish Aioli

Mayo, Dukes, 1/2 cup
Red onion, finely chopped or grated 1/4 cup
Dill relish, 1/4 cup (or use finely chopped pickles)
Dried dill, 1/4 teaspoon
Juice of a lemon, 1/2
Kosher salt, to taste
Black pepper, to taste

Wicked Inlet Grouper, cubed, 1 inch square pieces, 12 oz
All-purpose flour, 2 cups
Corn starch, 1/2 cup
Dry dill, 2 teaspoons
Kosher salt, 1 1/4 teaspoon
Ground mustard, 1/2 teaspoon
Black pepper, 1/4 teaspoon
Buttermilk, 1 cup

Tortillas, flour or corn, 6 – 12 (depending on doubling up or not)
Oil, for frying, as needed

Lets Get Cooking:

1. Prepare the cucumber pico by adding all the ingredients into a bowl. Give it a good stir and set aside, covered in the refrigerator.
2. Prepare the Lemon Relish Aioli: Mix all the ingredients in a small bowl, cover, set aside in the refrigerator.
3. In a deep sauce pan, fill with oil about 1 inch and start to heat on a low heat. Meanwhile, in a small bowl, add the flour, corn starch, seasonings, and salt and mix with a fork. In another small bowl, add the buttermilk.
4. Turn up your heat to a higher medium heat, to get your oil temperature up to about 375 degrees. The oil must not be smoking and make sure to have the exhaust fan turned on before frying. Once your oil is hot, about 4-5 pieces of grouper bites at a time, coat in flour, then in buttermilk, then back into the flour. Carefully drop into the oil for about 2 minutes, until golden brown. Remove and place on a plate lined with paper towel. Repeat until all the pieces are cooked. Make sure to adjust the heat as needed to keep the oil hot but not smoking or burning your bites.
5. After the bites are cooked, heat up your tortillas by wrapping them loosely in a damp paper towel and popping them in the microwave until warm or heat them up in a small nonstick pan one at a time.
6. Assemble your tacos: Place your tortillas, 2 - 3 on each plate, spread as much aioli as desired down the middle, topped with 3 grouper bites each, then top with as much cucumber pico as you would like. Sprinkle with more fresh mint and fresh cracked black pepper if desired.

Chef's Tips:

- Normally when I am frying at home, I use a large sauté or skillet pan but because I want to fry the bites quick and completely submerge them in oil, I used a tall sauce pan. You will use less oil to cover the bites, the oil will heat up faster and keep temperature easier and it will not splatter as much.
- For this recipe, I prefer the smaller street size corn tortillas and doubled them up to ensure the tacos have the structure to hold together. If using the small or large flour tortillas, I do not recommend doubling up as it will be very thick layer of tortillas.