

Smoked Fish Taquitos





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INGREDIENTS

- 1.25 lbs** Big O' Smokehouse Smoked Whitefish Meat
- 15** Corn Tortillas, 6 inch
- 2 tbsp** Canola Oil
- 2 tsp** Dried Oregano
- 1tsp** Trade East Ancho Chili Seasoning
- 1 1/4 cup** Chihuahua Cheese, shredded
- 1/4 cup** Olive Oil
- 1 medium** Onion, sliced
- 1** Anaheim Pepper, seeded and chopped
- 5** Garlic, cloves, peeled and chopped
- 1/2 cup** White Wine
- 2 cup** Tomato, diced
- 6** Green Olives, coarsely chopped
- 1 tbsp** Dried Oregano
- 2** Bay Leaves, dried
- 2 tbsp** Butter
- 2 tbsp,** Capers
- Kosher Salt, as needed

INSTRUCTIONS

1. Mix seafood, cheese, oregano, and ancho seasoning together in a bowl and reserve.
2. In a large saute pan with canola oil heated up on medium heat, lightly griddle each of the tortillas for 15-30 seconds on each side. More just to warm them and make them pliable.
3. Put 2 tablespoons of filling in each tortilla and roll up. Keeping them sealed with a toothpick through the end. Making sure to run the toothpick as parallel to the roll as possible.
4. To make sauce, warm a saucepan over medium heat, add olive oil and after hot, add onions and peppers and saute for 5 minutes to soften vegetables.
5. Add garlic and saute for an additional minute.
6. Deglaze pan with white wine and scrape the bottom to make sure any solids are released. Add tomatoes, olives, oregano, and bay leaf and let sauce simmer for 15 minutes.
7. Puree sauce till smooth. After smooth, turn the blender back on and add butter to finish sauce. Adjust seasoning with salt and pepper as needed.
8. For service, deep fry the taquitos for 2½-3 minutes, or until outside shell is light golden brown. Remove and plate with sauce and capers as garnish.