



Small Boats. Big Ideas.



Dogfish Tacos

Cape Cod has a rich bounty of delicious seafood, caught and harvested by our local fleet of small-boat fishermen. We encourage you to try a new way of enjoying an old favorite, or to be adventurous with some of the “under-loved” species that are abundant in our waters.

Surprise and impress your dinner guests with this easy, tasty skate recipe featured in one of our “Deliciously Local” videos, funded by the **Massachusetts Seafood Marketing Grant Program** and in cooperation with **Buy Fresh Buy Local Cape Cod**.

Serves 6

Ingredients:

1 lb. dogfish fillets, cut into 12 equal-sized pieces

Nonstick spray

Olive oil

Mesquite seasoning blend (to taste)

1 small green or red cabbage, shredded (Napa or bok choy work well, too)

3 carrots, grated

Handful of cilantro, chopped

Fresh juice of 1 or 2 limes, plus lime wedges for serving

12 corn tortillas, warmed

For the sauce:

1/2 cup mayonnaise

1/2 cup sour cream or plain yogurt

Juice of 1/2 to 1 lime

Salt (to taste)

Directions:

For the sauce: Whisk together the mayonnaise, sour cream and lime juice in a medium bowl. Add a pinch of salt. Cover and refrigerate until ready to use.

For the fish and tacos: Preheat oven to 375 degrees F. Line a baking pan with tinfoil or parchment paper and spray with nonstick spray. Place fish onto pan and brush tops with olive oil and sprinkle generously with mesquite seasoning. Place in oven and bake for 10 minutes or until fish is solid white throughout. When ready to serve, smear a generous spoonful of the sauce on each tortilla, topping with a small handful of cabbage, carrot and cilantro. Place 1-2 pieces of fish on top. Squeeze a lime wedge over the fish and more sauce, if desired. Serve warm.