



Fish Tacos

1 lb White Fish (Walleye, Bass, Crappie, Mahi)

1 cup Shredded Carrots

1 cup Shredded Red Cabbage

6 Six inch Flour Tortillas

1 cup mayonnaise

½ cup Fresh Chopped Cilantro

Fresh Lemon Juice

Salt & Pepper to taste

Mix the carrots and cabbage together to make a simple slaw, set aside. For the cilantro aioli, combine the mayonnaise, fresh chopped cilantro and lemon juice then whip together. Add salt and pepper to taste. Prepare the white fish any way you like; pan fry, broil, deep fry. Build the tacos by filling the flour tortillas with some slaw then add the fish and finish with the cilantro aioli. Tacos can be garnished with fresh lime wedges or Pico de Gallo.

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