

## Jack Crevalle tacos

We cut up the loins from a Jack Crevalle and soaked them in a salt brine for over an hour. 1/2 cup of salt and water to cover.

Then make a marinade of lime juice, cumin, garlic, chili powder, and cilantro. 5 limes were enough. Use spices to taste.

Grill the fish and baste often with the marinade. Don't overcook – keep moist.

Prep a taco shell (hard or soft) with your preferred taco ingredients. Add fish.

What a delicious fish! Jack Crevalle is often considered a "trash" fish but it worked out great with this preparation and in the tacos.