

## Trout Tacos

(makes about 15 servings)

### Ingredients:

- 1 Pkg Hidden Valley Ranch Dressing
- 2 bunches of Cilantro
- 1 Jalapeño
- Pancake mix
- 8 Trout Fillets
- Cabbage/slaw, finely chopped
- Corn Tortillas
- Limes

### Directions:

Make the ranch dressing, per instructions on package.  
Remove leaves from 1 bunch of Cilantro  
Remove seeds from 1 jalapeño  
Put cilantro and jalapeño in food processor along with ranch dressing and chop until fine.  
Refrigerate for 1 hour  
Sprinkle Filets with salt, pepper and garlic.  
Can also sprinkle with Cajun seasoning if you like it more spicy.  
Then dredge filets in dry pancake mix.  
Sauté in butter. You can use olive oil, but I like butter.  
As you are sautéing, you can add additional butter to keep the filets from burning.  
Once the fish is cooked, I take the spatula and chop it up while in the pan....

### Building the taco...

- Corn Tortilla
- Fish
- Slaw
- Chopped cilantro
- Ranch Dressing Mixture
- Lime juice
- Corn Relish...HEB has a spice version of this that is excellent...I recommend it.
- The corn relish really makes the tacos good....