

Dear Walking Fish Members,

The spring CSF is going by so quickly! It is hard to believe this is the last delivery for the BLUE group. We will be sending out a short survey to everyone soon. We hope you will fill it out and let us know how we are doing.

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WEEK 9: June 12th Delivery

Where:

3– 4 pm – Holy Trinity Lutheran Church Parking Lot (intersection of Clark and Brooks Avenue)

5– 6 pm – Duke Raleigh Hospital Parking Lot (P1 South Parking Garage, next to the lower level entrance)

Who: Every Week and BLUE group

Share Description:

**Weekly (EVERY GROUP) – Mahi**

**Bi-weekly (BLUE GROUP) – OYSTERS and MAHI**

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***Grilled Mahi Tostadas***

- Mahi (1 lb)
- 3 TBSP hot sauce
- 1 TBSP fresh lime juice
- ½ tsp salt
- ¼ cup cilantro
- 2 large flour tortillas
- Cooking oil
- Shredded lettuce
- Guacamole
- Shredded cheese
- Refried beans
- Salsa

In a pie plate, mix together the hot sauce (I used Texas Pete), lime juice, salt and chopped cilantro. Marinate the fillets in the mixture for about 30 minutes. Heat the grill to medium high (I cook fish in a fish grill basket sprayed with cooking spray). Cook the fish for approximately 5 minutes per side.

In the meantime, add about ¼ inch of cooking oil in a frying pan and heat to medium. When the oil is hot, place a flour tortilla in the pan and cook for about a minute per side or until lightly browned. Remove from pan and drain on paper towel. Do this for the next tortilla.

Place a tortilla on a plate. Top with heated refried beans, shredded lettuce, mahi, shredded cheese, and guacamole. You can also add salsa and / or sour cream.

Serves 2.

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*~The Walking Fish Crew*