

Mexican Grilled Pompano

- 3 tablespoons achiote paste
- 2 cups sour orange juice (see below for substitutes)
- 1/2 teaspoon ground cumin
- 1 teaspoon dried Mexican oregano
- 1 teaspoon garlic powder
- 2 teaspoons salt
- 1/4 cup olive oil

Fish

- 2 to 4 whole pompano, scaled and gutted (see below for other fish)
- 1/2 cup chopped cilantro
- 1 to 3 habanero chiles, sliced thin

Recipe

- Blend the marinade ingredients together until smooth.
- Wash the fish in salty water, then slash them a few times on each side to the backbone; this opens the meat up to the marinade, and allows it to cook faster. Soak in the marinade in the refrigerator for at least 1 hour, and up to a day.
- Get your grill hot. Take the fish out of the fridge to come to room temperature. Clean the grates, then, using tongs, grab a paper towel and soak it in vegetable oil. Wipe the grates down with this, then set the pompano on the grill.
- Grill the pompano until it's slightly charred, about 4 to 8 minutes, depending on how hot your grill is. (If your grill isn't super hot, cover the grill. If it's raging, keep it open.) Using a spatula, carefully try to lift the fish; they should not stick to the grill. Flip the fish and cook for 4 to 8 minutes on the other side. Paint the fish with the remaining marinade.
- Serve the pompano with the cilantro and chile garnish, along with some simple rice and beans, or flake it off into tacos.