

Chelsea Fire Hot Sauce Fish Tacos

Meet the Chef

Chelsea Fire Wicked Hot Sauce brand was inspired by and named after The Great Chelsea Fires of 1908 and 1973 which nearly devastated a community. Instead, the events brought neighbors together and strengthened the resolve of the citizens of Chelsea, Massachusetts.

About the Recipe

When the weather heats up, no one wants to heat an oven. We tend to eat a lighter fare of food choices, and my pallet always desires local seafood. Owning Chelsea Fire Hot Sauce, you can guess that I also like a little spice. Local haddock fish tacos with a spicy dressing and pico de Gallo is a perfect marriage of both.



Chef John Brown



Recipe courtesy of
Chelsea Fire Hot
Sauce

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The Recipe

Ingredients:

Batter:

1 cup flour
1/2 cup buttermilk
1/4 cup Italian dressing
2 dishes of Chelsea Fire Wicked Hot Sauce

Dressing:

1/4 cup of pico de Gallo
1/4 cup mayonnaise
2 dashes of Chelsea Fire Wicked Hot Sauce

Directions:

Batter:

Combine ingredients above until smooth like a thick pancake batter. Dredge Filet in plain flour. Coat the filet in the batter. Skillet fry on medium to high heat in about 1/2 inch of canola oil until golden. Let rest on a paper towel, turning once before cutting to bite size pieces.

Dressing:

Combine ingredients above, whisk and set aside

Steam (6) 6" flour tortillas. Hint, you can microwave the flour tortillas for 30 seconds wrapped in a damp paper towel and set aside wrapped until ready to plate.

Plating:

Spread the dressing on each flour tortilla. Place the bite-sized pieces of haddock on each tortilla. Garnish each haddock fish taco with pico de Gallo and shredded lettuce. Enjoy!

