

Smoked & Grilled Crappie Fish Boat Tacos

12 to 15 pieces of fresh Crappie filets
Traeger Grills Fin & Feather Rub
12 small taco shell bowls
2 cups of shredded lettuce
Mango Pico De Gallo



Ingredients for Mango Pico De Gallo:

2 cups of diced tomatoes
1 cup diced red onion
 $\frac{3}{4}$ cup of diced mango
 $\frac{1}{2}$ cup of diced cilantro
 $\frac{1}{2}$ cup of fresh lime juice
A pinch of kosher salt

Optional: Ranch dressing, or a creamy fish taco sauce



Preheat the smoker to 325 degrees.

While the smoker is heating, place crappie filets on a flat metal pan that has been lightly sprayed with olive oil to keep the fish from sticking.

Next, sprinkle Traeger Fin & Feather rub on top of all the filets.

Once the smoker reaches the desired temperature, place the tray with the fish on the lower rack.

Smoke filets for approximately 30 to 40 minutes or until fish is flakey, however, be careful not to overcook or the fish will be dried out.

How To Serve:

Place 12 small warm flour tortilla taco bowls on a tray.

Add a tablespoon full of shredded lettuce in the bottom of each bowl.

Add two tablespoons of chopped smoked crappie filets on top of the lettuce.

Add a tablespoon of mixed mango pico de gallo along the top of the fish.

Serve & Enjoy.

Optional ingredients: I have used a small amount of shredded cheese to top the tacos. Also, if one likes a sauce with their tacos, you can use a good fish taco sauce or ranch dressing.

Recipe by:
Heath Wood for 1source.basspro.com

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