Responsible, sustainable fishing and aquaculture are critical to keeping our ocean healthy and ensuring a plentiful fish supply for both marine mammals and humans alike. To celebrate the 50th Anniversary of Earth Day on April 22, The Marine Mammal Center and Top Chef Eric Adjepong have teamed up to help families across America learn how we can work together to protect our ocean and create an exciting Seal-Approved, Ocean-Friendly Earth Day family dinner.

Striped Bass Tacos
SERVES 4

Ingredients

FOR THE FISH:
• ¼ cup Sriracha
• ¼ cup mayonnaise
• 1 ½ lbs fish fillets, cut into 1x2-3 inch sticks
• Spicy fish breading mix
• Peanut oil for frying
• 8 8-inch crisp corn taco shells

FOR THE GUACAMOLE:
Makes about 2 cups
• 6 large ripe avocados
• ¼ cup prepared salsa
• ¼ cup chopped white onion
• 2 tbs finely chopped cilantro
• 2 tbs fresh lime juice
• Salt and pepper to taste

ASSEMBLING AND SERVING:
• 2 limes, cut into wedges
• Finely shredded cabbage
• 1 oz dijon mustard
• 1 oz apple cider vinegar

VEGETARIAN OPTION:
Replace fish with kidney beans or black beans.

FOR THE FRESH SALSA:
Makes about 2 cups
• 6 medium-sized vine-ripened tomatoes
• ⅛ cup chopped white onion (about ½ medium onion)
• 1 serrano chili, minced
• 2 tbs vegetable oil
• 1 tsp sea salt

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FOR THE FRESH SALSA:
- In a food processor fitted with a metal blade, combine the tomatoes, onion, and pepper. Process until smooth.
- Heat a small sauté pan over medium heat, add the oil and warm it.
- Add the tomato mixture and the salt.
- Cook until the mixture thickens, about 7 minutes.
- Remove the salsa from the heat.
- Transfer to a heatproof serving bowl, let cool completely and serve.

FOR THE GUACAMOLE:
- Once cut, avocado turns brown quickly. To prevent this, toss gently with lemon or lime juice, or vinegar.
- Place all of the ingredients in a food processor or blender and process until it is coarsely chopped. The guacamole should be chunky in texture, not smooth.
- Finally, taste the guacamole to determine if the seasonings are correct, and adjust the lime juice and salt if you need to.

ASSEMBLING AND SERVING THE FISH TACOS:
- In a small bowl, combine 1 cup of the salsa and the Sriracha mayonnaise.
- Spoon a small amount into the bottom of the taco shells.
- Top the sauce with a piece or two of fish and sprinkle with a little lime juice.
- Mix shredded cabbage with dijon mustard and apple cider vinegar. Spread cabbage on top.
- Serve while the fish is very hot, with salsa and cheese on the side.

Tip
Fried foods only taste heavy and greasy when the oil used dips below 350° F and too much of it is absorbed.
Use a frying thermometer to gauge when the oil reaches 375° F before adding each batch of fish and check that it stays above 350° F during the entire frying time; raise the heat gently, as needed.

Tip
Typical Mexican cooking suggests that you cook this salsa, but it is also great served raw. So if you want a quick fresh salsa, just adjust the seasonings and serve.

Tip
Whether in a bowl with fresh chips, as part of a vinaigrette for salad or on top of tacos and enchiladas, this guacamole will be part of your Fiesta night from now on.

We recommend selecting sustainably farmed Pacifico striped bass from Mexico, which earns 4 stars from Best Aquaculture Practices and is a Seafood Watch “Good Alternative (yellow).”

If Pacifico isn’t available in your area, look instead for bass ethically raised in marine pens, or varieties farmed worldwide through indoor tanks with wastewater treatment. Avoid U.S. wild striped bass harvested in the northwest Atlantic Ocean, which are depleted and experiencing overfishing.

Alternatives to striped bass: White seabass is a good alternative, as are most black seabass varieties. Avoid Patagonian toothfish (known commercially as Chilean seabass) — it is a depleted species.