



# Brannon Kent Janca

*Chef/co owner of Stinky's Fish Camp in Santa Rosa Beach, FL.*

*Chef Brannon Janca is from the coast of Mississippi. Brannon went to school at Mississippi State and then attended The Culinary School of New Orleans. Brannon moved to Florida 8 years ago when he opened The Lake Place with Chef Jim Richard. He is now the chef/co owner of Stinky's Fish Camp in Santa Rosa Beach, FL. Stinky's has been featured in Southern Living, USA Today, and National Geographic just to name a few and most recently in the Southern Living cookbook Off the Eaten Path. Brannon is known for combining his creative casual dining style with classical technique and sourcing only the best local ingredients. His passion for food is inspired from experiences cooking at a young age with his Grandparents in coastal Mississippi.*



# GRILLED GULF FISH TACOS

- Six Flour Tortillas, Eight Inch
- Two Cup Fine Shredded Cabbage
- Twenty-Four Ounces Fresh Gulf Fish, Grilled
- Twelve Ounces Baja Sauce
- Twelve Ounces Fresh Salsa

## Method of Preparation:

1. Heat tortilla on grill
2. Add shredded cabbage
3. Top with grilled fish
4. Sauce liberally with Baja Sauce
5. Top with Fresh Salsa

## For The: Salsa

1 EA.	TOMATO, FRESHEST YOU CAN FIND
½	RED ONION, DICED
2T.	CILANTRO, CHOPPED
1T.	FLAT LEAF PARSLEY, CHOPPED
1T.	JALAPENO, FRESH CHOPPED
1EA.	LIME, JUICED
1T.	PEPPER VINEGAR

### METHOD OF PREPERATION:

COMBINE ALL INGREDIENTS, REST FOR ONE HOUR

## For The: Baja Sauce

½ C.	RED BELL PEPPER, FRESH
2 EA	JALAPENO SMOKED AND SEEDED
2oz.	LEMON JUICE
2oz.	LIME JUICE
6 EA	EGGS
1 QT	SALAD OIL
2 C.	SOUR CREAM
1t	SALT
1/4t.	WHITE PEPPER
1t.	CUMIN
1T.	CORRIANDER
2T.	CHILI POWDER

### METHOD OF PREPERATION:

- USING BLENDER, BLEND JALAPENOS, RED BELL PEPPER, LEMON, LIMES AND EGGS
- SLOWLY ADD OIL AND EMULSIFY TO MAKE MAYO
- REMOVE TO LARGE MIXING BOWL AND WHISK IN SOUR CREAM
- TOAST DRY SPICES OVER LOW HEAT
- SEASON AND TASTE

## For The Grilled Fish:

**1 ½ - 2 PUONDS**  
**¼ CUP**

**FRESH GULD FISH, SKINLESS AMD BONELESS**  
**STINKY'S CHILI SPICE OR STINKY'S SEAFOOD SEASONING**

### METHOD OF PREPERATION:

SEASON FISH LIBERALLY  
SEAR ON A HOT OILED GRILL AND COOK TO PERFEERED DONENESS