



Confessions of a Taco Fiend

It's assumed some the best tacos around are most likely found south of the border. From the treasured seafood mecca of Popotla to street stands throughout Baja, taco heaven awaits.

However, those without a passport can marvel in taco nirvana, too. San Diego chefs and cooks sling some seriously delicious eats on our local turf. They wedge the goods between doughy or crunchy tortillas. Pile them high with flavorful meats, cilantro and diced onions. And serve them up with some of the best house-made salsa that's ever graced my lips.

My 'taco night' back in Georgia consisted of Old El Paso shells stuffed with ground beef, iceberg lettuce, diced tomatoes, a grip of pre-shredded Mexican cheese blend and the obligatory dollop of Daisy. I'm not going to lie, I still crave those puppies from time-to-time but overall, my heart sings for the tasty gifts of God served throughout this beautiful city. I spent the last two weeks in and out of favored taco spots and here are my top four finds.

ENCINITAS FISH SHOP

Fresh fish tacos all day every day. If wandering the wild and wonderful streets of Encinitas (or Pacific Beach and soon-to-be Point Loma), and feeling a sudden urge for something scrumptious, swing through The Fish Shop. Check out the fish case and choose whatever looks good – you can't go wrong. Typically, I'll opt for a sea bass taco, grilled and topped with the classic Fish Shop Seasoning. The fish is coated in a Cajun dry rub with brown sugar for a sweet and spicy finish. I'm not ashamed to admit my love for the flour tortilla and they have darn good ones. Tacos are topped with shredded cabbage, pico de gallo, mixed cheeses and a house cilantro white sauce. Pull up a seat at the bar, ask for my pal Cody, order a cold one and enjoy a perfect lunch.

