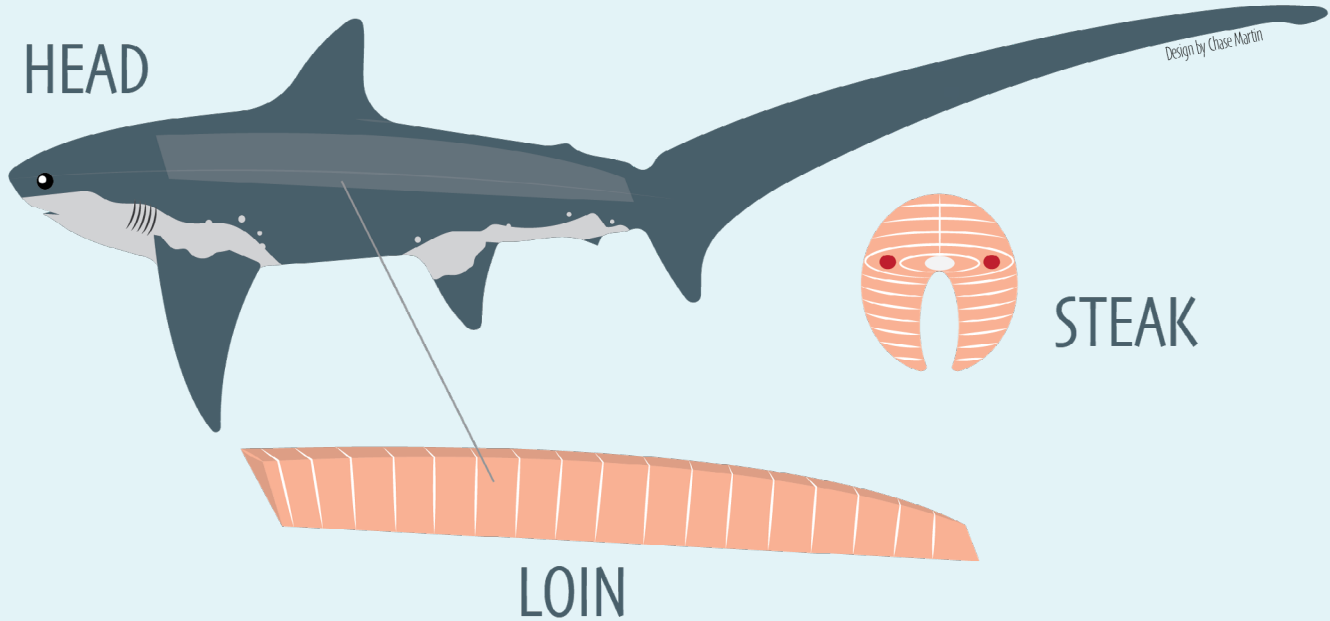


# Common Thresher Shark

*Alopias vulpinis*



## Common Thresher Shark (*Alopias vulpinus*)

Common thresher sharks range from British Columbia through Baja California. They get their name from their long, scythe-like tail, which they use to swat and stun their prey.

The common thresher sharks landed in California come from a healthy population that is not overfished, or experiencing overfishing.<sup>1</sup> It is sustainably caught by legal, federally managed fishermen, and regulations are in place to minimize bycatch. Shark finning is illegal in the United States.

Common thresher shark is a responsibly harvested, high-quality protein. It is high in protein and low in fat, and is a good source of niacin, vitamins B6 and B12, phosphorous, and selenium. Because they forage primarily on smaller fish, their mercury levels are relatively low compared to other sharks.

Common thresher shark has a mild flavor, firm, meaty texture. Make delicious tacos, steaks, or fish & chips!

### References

1. Teo et al. (2018) Status of common thresher sharks, *Alopias vulpinus*, along the west coast of North America: updated stock assessment based on alternative life history. NOAA-TM-NMFS-SWFSC-595.
2. Suk et al. (2009) Bioaccumulation of mercury in pelagic sharks from the northeast Pacific Ocean. California Cooperative Oceanic Fisheries Investigations Reports, 50:172-177.



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# SWEET GINGER THRESHER TACOS

Hector Casanova, Casanova Fish Tacos

## Ingredients

- 1 lb *thresher shark loin*
- 1 root *fresh ginger*
- 1 *tblsp toasted sesame seeds*
- 1 *tblsp black sesame seeds*
- ½ *cup mayonnaise*
- ½ *cup ranch dressing*
- 1 *bunch cilantro*
- 1 *lime*
- 1 *serrano pepper chopped*
- *butter*
- ½ *head chopped cabbage*
- *corn tortillas*

## Directions

1. Heat 1 *tblsp* butter in cast iron or heavy skillet over medium high. Cut shark into 1 inch strips, grate fresh ginger over them to taste.
2. Add shark strips to pan. Add sesame seeds and salt, cook shark for 3 min per side.
3. For cilantro cream: mix mayo, ranch dressing, cilantro and serrano in a bowl, add fresh lime juice to taste.
4. To serve, place hot tortilla on a plate, add cooked shark and top with chopped cabbage.
5. Follow with a drizzle of cilantro cream and garnish with chopped cilantro. Enjoy!



*Sweet Ginger Thresher Tacos.  
Photo: Oriana Poindexter*



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## TANDOORI THRESHER SHARK SKEWERS

Davin Waite, [Wrench & Rodent Seabasstropub](#)

### Ingredients

- 2 lbs **thresher shark loin**
- 12 oz coconut milk
- 4 oz tandoori paste
- 16 bamboo skewers
- olive oil

### Directions

1. Cut thresher shark into strips about 2.5 x .5 in.
2. Combine coconut milk and tandoori paste & mix.
3. Marinate shark in tandoori-spiced coconut milk overnight. Soak bamboo skewers in water or beer overnight to prevent from burning on BBQ.
4. Gently skewer shark strips. Adding olive oil to prevent sticking, grill on BBQ or fry in a pan.
5. Cook 2-4 minutes each side, consume!



*Tandoori Thresher Shark Skewers*  
Photo: Sam Wells, Chef Epic.



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# SMOKED THRESHER SHARK WITH BUTTER & BEER BRAISED CLAMS

## CHEF'S ROLL

Mikel Anthony, Chef's Roll Test Kitchen

### Ingredients

- *1/2 lb thresher shark loin*
- *wood chips*
- *cumin*
- *paprika*
- *1 can Mexican beer*
- *6-8 oz butter*
- *1 lb clams*

### Directions

1. Soak wood chips for 1 hr. Light wood chips in a hotel pan or deep roasting pan. Place wire rack over top. Heat oven to 400F.
2. Season shark with cumin and paprika. Place on wire rack and cover with another pan. Smoke in oven for 10 minutes.
3. Render 4 oz butter in a pot. Add clams, saute for 1 min. Then add the can of beer, cover & cook until clams open.
4. Breaking thresher shark into pieces, add to pot and cook for 1 min.
5. Plate and finish with sauteed baby red onion, butter and cilantro.



*Smoked Shark with Butter & Beer  
Braised Clams.  
Photo: Chef's Roll.*



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# MEXICAN STYLE THRESHER SHARK STEAKS

adapted from New York Times Cooking

## Ingredients

- *2-3 lbs **thresher shark steaks***
- *1 tsp chili powder*
- *1 tsp cumin*
- *3 tbs olive oil*
- *juice of 2 limes*
- *1 avocado*
- *fresh coriander for garnish*
- *salt to taste*

## Directions

1. Mix chili powder, cumin, oil and juice of 1 lime together in a shallow dish that can hold shark in a single layer. Season with salt to taste.
2. Trim the skin and cut the shark into 6 pieces of uniform size. Place in marinade, turning to coat. Cover and refrigerate for 2 hrs, turning it once.
3. Preheat grill. Peel & pit avocado, and cut into thin slices. Mix avocado with rest of lime juice.
4. Grill shark over high heat until seared but slightly pink inside. Brush with marinade while grilling.
5. Serve with avocado slices and fresh coriander leaves.



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