

Recipe Name **Summer Ceviche**

Ingredients: 1 ½ lb. fish (mahi mahi, snapper, halibut) use frozen to prevent possible parasite contamination unless you are getting it right off the boat!
2 cups fresh citrus juice (lime, lemon, orange – I like mostly lime with a little lemon or orange) – enough to just cover the fish
1 small red onion, minced
1 jalapeno, minced
1/2 cup Fresh Cilantro, finely chopped
1/3 cup Fresh Mint, finely chopped
Salt/pepper to taste
Other additions could include: carrot, tomato, red bell pepper, garlic, shallot, olive oil, other herbs.

Directions

1. Chop fish into ½ inch pieces (using partially frozen fish makes it easier to chop). Place in a glass or stainless bowl. Add citrus juice and toss until evenly coated. Cover and refrigerate for 1-4 hours, until fish is opaque and “cooked” through.
2. Drain off and discard excess citrus juice. Add all other ingredients and toss well.
3. Season with salt and pepper to taste.

Be creative with your ceviche. There is no wrong way to do it. When we were in Peru they added sweet potato and corn!