

# cuban ceviche

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1# fish - I'm fairly flexible here. Halibut, ling cod, snapper of course, scallops, parboiled shrimp. But I like it to be a white fish

1 sweet red pepper - or go for rainbow with yellow and orange if available- I like that too

½ bunch of cilantro- approx. ½-¾ cup

½ cup red onion

1 small jalapeño pepper (seeds removed)

1 cup citrus juice- 3 limes, 1-2 lemons, 1 orange

zest from 1 organic lime

½ tsp salt

pinch of NUTMEG

garnish with green onion

DIRECTIONS: (sort of but it's so easy!)

And don't hesitate to make it your own. Little more salt? Little more heat? Little more veggies- diced tomatoes maybe?

Cutting the fish- Sometimes I like it in smaller cubes other times I go a little chunkier with ½ inch pieces

Zest your lime before you juice it

I regularly use and recommend a manual juice press for quick citrus juice. You can have some fun with flavors here too- more orange? Try a little grapefruit?

Dice onion and mince cilantro

Mix chopped fish and citrus juice thoroughly then add the rest of the ingredients and mix together- ideally you can let it "cook" for at least 2 hours.

Cheers,  
wendy

