

Fishfull Thinking Ceviche

- 1 Red onion, diced
- 3 green onions, diced
- ½ green bell pepper, diced
- ½ red/yellow or orange bell pepper, diced
- 1 large tomato, diced
- 1-1 ½ cups fresh cilantro, chopped (a must)
- 1 cucumber, peeled & diced
- 1 can or fresh corn
- 1 grapefruit, squeezed
- 3 lemons, squeezed
- 2 limes, squeezed
- 1 orange, squeezed
- 1 ½-2 lbs fresh white fish fillets, cut into bite-sized pieces
- Sea salt to taste
- Crushed black peppercorn to taste

- In a shallow nonreactive dish, add fish and citrus. Gently stir well. Cover and refrigerate until the fish “cooks” in the citrus liquid and turns white, 10-15 minutes.
- Combine all remaining ingredients with fish and citrus. Stir well.
- Cover and refrigerate for 1-2 hours.
- Serve chilled with your favorite crackers.
- Enjoy!

Captain’s Tip

Any of the above ingredients can be increased or decreased depending on taste. Even if you think you don’t really like cilantro, just give it a try.....combined it tastes totally different!

Captain’s Choice

I recommend any fresh fish that is white and flaky; grouper, snapper, trigger, sea bass, flounder, grunt, mahi, wahoo or sheephead.

Compliments of Fishfull Thinking Guide Service

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