

Ceviche on the Beaché

Ingredients:

- 2 lb the *freshest* white fish (we had snapper), diced
- 3 fresh squeezed lime juice (to cover fish)
- 1 fresh squeezed grapefruit
- 1 fresh squeezed orange
- 1 jalapeño, minced
- 3 tablespoons finely chopped pickled ginger (served with sushi)
- 1 diced mango
- 1 diced Avocado
- 1 Fresno chile, thinly sliced
- ½ red onion, finely chopped
- 3 tablespoons chopped cilantro
- Kosher salt and pepper to taste
- Cilantro, limes for garnish

Directions:

Place the fish in a non- reactive bowl (glass), cover with citrus. You should have enough liquid to bathe the fish. Add more if necessary. Cover Bowl with plastic wrap and place in the refrigerator for about 5 hours, stirring on occasion. The fish will turn from a fleshy color to white as it is cured.

Before serving, drain lime juice from fish, place in another bowl for serving and add remaining ingredients tossing gently to combine. Spoon onto chips or crackers and enjoy immediately!

Serving Suggestion for a first course: Place in individual martini glasses with grilled shrimp and some chips or rice crackers on the side.

