

Red Snapper Ceviche with Summer Vegetables

Ingredients:

- 2 lb fresh skinless Snapper, diced in 1/2 inch pieces
- ½ c fresh squeezed grapefruit juice
- ½ c fresh lime juice
- ½ c fresh lemon juice
- 1 Tbsp tequila (optional)
- 1 medium zucchini, ¼-inch dice
- ½ minced red onion
- 1 Fresno chili, minced
- 1 mango, ¼-inch dice
- 2 ears fresh corn, preferably grilled
- 1 bunch chopped cilantro
- 1 Tbsp honey
- Kosher salt and pepper to taste
- Thinly sliced baguette for serving

Directions:

In a 2 quart glass or stainless steel bowl, combine the fish with all the citrus. Make sure to use enough citrus to cover the fish allowing it to float freely and "cook" evenly. Cover with plastic wrap, and allow to cure for 4-5 hours in the refrigerator until fish no longer looks raw, but appears white rather than fleshy, when broken open.

In a large bowl, combine zucchini, corn, chili, onion, and mango. With a slotted spoon, add fish to vegetable mixture and toss to combine.

In a small bowl, take 2 tablespoons of curing liquid and combine with honey. Add to ceviche and stir. Adjust seasonings as desired.

Refrigerate if not enjoying immediately. Serve with sliced baguette and garnish with additional cilantro if desired.

