

To Die For Ceviche

Ingredients:

¾ cup freshly squeezed Lime juice
¾ cup freshly squeezed Orange juice
¼ cup Olive oil
2 Jalapeño Chiles, stemmed, coarsely chopped, seeding optional
½ cup Celery, sliced
½ cup red Onion, halved and thinly sliced, divided
½ cup Cilantro leaves and upper stems, chopped, divided
1 tsp Kosher or coarse Sea salt, or to taste
1 lb Red Snapper filet cut into about ½" dice, (may substitute another mild flavored fish like grouper, trout, flounder, sole or rock fish)
1 cup (about 1 large) ripe Mango, diced
1 cup (about 1 large) ripe Avocado, diced
⅓ cup (about 2) Tomatillos, husked, scrubbed, and diced
2 tbsp Cacao nibs, optional
Tortilla chips or Tostadas

Instructions:

Combine the lime juice, orange juice, olive oil, jalapeños, celery, ¼ cup of the red onion, ¼ cup of the cilantro, and the salt in a blender and puree until completely smooth.

Place the fish in a bowl, add the pureed mixture, and toss well.

Cover and let marinate for 20 to 25 minutes outside the refrigerator before serving, stirring from time to time.

If marinating for more than 25 minutes, cover and refrigerate.

When ready to serve, add the rest of the onion and cilantro, the mango, avocado, tomatillo, and cacao nibs if using.

Toss well, taste for salt and add more as needed. Serve with tortilla chips (totopos) or tostadas.