

RECIPE

Chilean Sea Bass Ceviche

yields 6 portions

Azúca Nuevo Latino
Restaurant and Mojito Bar
713 South Alamo Street
San Antonio, TX 78205



Ingredients:

1	lb.	Chilean Bass Fillet	6	oz.	Diced Cucumbers
5	oz.	Diced Red Bell Peppers	4	oz.	Diced Red Onions
5	oz.	Diced Celery	10	ea.	Chopped Fried Chile de Arbol
1	oz.	Chopped Oregano	.5	cup	Salad Oil
		Salt & Pepper to Taste	1	qt.	Lime Juice
10	foz	Coconut Milk	1	ea.	Chopped Cilantro
		Pickled Red Onions (Optional Garnish)			

Instructions:

Cut Sea Bass in a small pieces, and marinate in the lime juice (diluted with 1 cup of water). For 2 hrs.

In a non-reactive metal bowl mix all the solid ingredients except the pickle onions

Add the oil, and coconut milk and the salt & pepper to taste

Drain the fish leaving 15% of the juice.

Fold the fish with the rest of the ingredients with a rubber spatula gentle and carefully not to brake the fish in pieces.

Chilled for another half hour, serve with fried tortilla chips and garnished with red pickled onions.