

RECIPE

Yellow Fin Tuna Ceviche

yields 6 portions

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



Ingredients:

1	lb.	Tuna Fish Steak (Sushi Quality)	6	oz.	Jicama (Small Diced)
6	oz.	Tomato (Small Diced)	8	oz.	Mango (Firm & Small Diced)
5	oz.	Yellow Onion (Small Diced)	1	ea.	Chopped Cilantro
.5	cup	Salad Oil			Salt and Pepper to Taste
1	qt.	Sour Orange Juice (mix Lime & Orange)	8	foz	Lemon Juice

Instructions:

Cut Sushi-grade Tuna in small pieces, and marinate in Sour orange and lemon juices For 4 hrs. (in refrigeration)
Stir the fish every hour allowing juice to marinate the fish all around (juice will become thick)
In a non-reactive metal bowl mix all the solid ingredients
Add the oil, 1 cup of sour orange juice and the salt & pepper to taste
Drain the fish.
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 Yuca chips.