



*Recipe... to Delicious*

## Ceviche

So here is the basic recipe I used inspired by the recipe in "The Great Fish and Seafood Cookbook" by Judith Ferguson (1992, Color Library Books, PP 104.)

The marinade:

The juice of 6 large limes

A "bunch" of cilantro, chopped

Red and green jalapeno, diced but a few slices held for garnish

1/2 shallot, diced

Freshly ground coriander, about a tablespoon

Salt and Pepper to taste

Thinly sliced fish, I used cod although I would have preferred monkfish. It's great with shrimp as well.

Combine everything except garnishes and most of the chopped cilantro in a bowl and cover. Refrigerate. Pull out several times and stir to make sure all the fish get a fair amount of time soaking the wonderful lime bath. It only takes about 20 minutes or so for the denaturing to take place

The garnish:

The recipe had the ceviche on a bed of lettuce, but I like cilantro

Red and green jalapeno slices

Several scallions, cut for garnish

Topped with paprika

Enjoy our journey into flavor!

