

Mi – Ceviche



Need:

- ☐ 1/2 lb. **Black Sea Bass** (*White fish*) fillet, cut into cubes, no grater then 1/2 inch in size.
 - ☐ 1/2 cup **Lime** juice
 - ☐ 3/4 lb. **Bay Shrimp**
 - ☐ 1/2 cup **White Onion**, minced
 - ☐ 2 teaspoons **Garlic**
 - ☐ 2 teaspoons **Sea salt**
 - ☐ 1/2 teaspoon **Pepper**
 - ☐ 1/2 cup **Cilantro**, chopped fine
 - ☐ 1 cup **Ketchup**
 - ☐ 1 tablespoon **Chile** sauce (*To Taste*)
 - ☐ 1 **Avocado**, pitted, peeled, and diced
- ☐ Place about 5 – 6 glass dessert cups in the refrigerator so to chill.
 - ☐ Using a bowl place the **Fish**, add the **Lime** juice and toss to coat. Cover tightly with plastic wrap and let stand for about 2 hours.
 - ☐ Gently stir in **Shrimp, Onion, Garlic, Salt** and **Pepper**, recover and place into refrigerator for 45 minutes.
 - ☐ Pour through a strainer to remove excess **Lime / Fish** juices.
 - ☐ Add **Cilantro, Ketchup, Avocado** and **Chili** sauce. Gently mix well.
 - ☐ When ready, spoon into chilled cups and serve.

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