



## Fish Recipes

### **Ceviche**

Cook Time: 15 minutes, Serves 4

The combination of citrus and spice served in a martini glass will transform your one-bedroom flat to a hammock on the sea.



#### Ingredients:

- \* 1 pound fresh conch or scallops, or combination
- \* 1 cup fresh lime juice
- \* 1 cup diced avocado
- \* 1/2 cup minced red onion
- \* 1/2 cup finely chopped seeded tomato
- \* 1/4 cup cilantro
- \* 2 tablespoons olive oil
- \* 2 teaspoons minced jalapeno
- \* 1/2 teaspoon salt
- \* 1/8 teaspoon cayenne
- \* 1/4 teaspoon cumin

#### Directions:

Pat the seafood dry and place in a glass bowl. Cover with the lime juice and let marinate until opaque, about 3 hours, refrigerated. Place the seafood in a clean bowl, and reserve the limejuice.

Add the remaining ingredients to the seafood, gently stirring to mix. Add reserved limejuice to taste. Refrigerate for 1 hour, and serve chilled in a tall martini or cocktail glass.

Source: The Food Network