Susan’s Ceviche

Ingredients:

* 1lb shrimp (I use jumbo, raw, deveined, no shell)
* 4 medium orange roughy or halibut fillets (or a dense white fish)
* 7 limes (juice to cover fish and wedges for garnish)
* 1 cup sliced cherry or grape tomatoes
* 1 orange pepper (or other color if you prefer)
* ½ cup chopped cilantro (put whatever you prefer)
* ½ tsp salt
* ½ tsp pepper
* 1 ½ tsp oregano
* 2 jalapeno peppers, chopped (depends on how hot they are and what you like)
* 5 T white wine vinegar
* 1 medium onion, chopped
* Few dashes of hot sauce (siracha, tabasco, Franks)
* 1 ½ T fresh orange juice
* Lettuce leaves
* Avocados
* Orange

Directions:

1. Dice fish, approximately ½ inch cubes
2. Cover fish with lime juice and let sit in frig for about an hour to 1 ½ hours. Stir a few times. Taste to make sure “cooked” through. Don’t’ leave too long or it gets tough
3. Clean shrimp if not deveined. Boil water with a pinch of salt. Add shrimp and boil for 2 minutes. Remove and spray with cold water and get to frig to cool. Cut into pieces when cool (abt 3 each)
4. While fish marinades, mix ingredients 4-14 together in a bowl. (I only put some of the onion in now to not overwhelm it after sitting. I serve the rest on the side for folks to add the amount they want)
5. When fish is done mix fish and shrimp into other ingredients. Don’t do this too long (more than 90 minutes) before you are serving it. Taste and season with more spices, jalapeno, vinegar to taste.
6. Line serving bowls with lettuce and top with ceviche. Serve with diced avocado, diced onion, jalapeno and lime wedges. I also serve with thin pita chips or tortilla chips.

This can last a few days in the frig. Fish may get a bit tougher but it is still very good.