

FISH + LIME

TEXUVIAN CEVICHE

A RECIPE ADAPTATION BY KRISTOPHER
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Personally, this dish is as much about preserving a memory as it is about the food. Years back, I flew out to help my brother move back to Texas at the completion of his culinary school externship. We had both stumbled upon a small restaurant in Miami, FL after a night of drinking on the famous South Beach. It marked the first time either of us had Peruvian style ceviche. The following is an adaptation of that dish and the wonderful emotions brought upon by that experience.

Ingredients

- 1 avocado, cut into small cubes
- 1/2 cup of key lime juice
- 1/2 cup of clam juice
- 2 cloves of garlic
- 1 or 2 habanero chiles, w/o seeds
- 1/2 cup of red onion, thinly cut
- 1/4 cup of cilantro, chopped
- 1 1/2 lbs of skinless/boneless white fish* of your choice cut into 1/2 in. cubes
- salt
- 1 pack of orange corn tostadas

A Start by blending your freshly squeezed lime juice, clam juice, garlic cloves, thinly sliced habanero chiles, half of the red onion and half of the cilantro.

B Choose a large dish and lay the fish out evenly so that when you pour your blended mixture it covers the most surface area of the fresh fish. Place fish and marinade in the fridge for a minimum of 1 hour. I chose 3 hours.

C After marinating, add the avocados, the remaining red onions and cilantro. Salt to taste. Mix well. Serve atop the corn tostadas. Hot sauce is usually offered, though the 2 habaneros already provide enough spice.

Serves approximately 2-4 people.

*The key to this whole dish is fresh fish and fresh lime juice. Do not use lime juice concentrate. I recommend asking the seafood department for the freshest white fish possible and that is within your budget. I went with turbot for my latest attempt and was happy with the choice.