

ENSENADA STYLE FISH CEVICHE

TASTE THE FLAVOR OF THE SEA

5



JUNE 2018 • RECIPE CARD 5 • SERIES 1

Sabor
A BAJA

BROUGHT TO YOU BY
ABRIL ECHAVARRIA



SEA-FRESH GOODNESS!

The special thing about ceviche is that whether you like to enjoy it with a glass of red wine, a freshly brewed beer, a can of soda, at a fancy restaurant or a street stand; this is a dish, that always manages to get people to experience the magical flavor of this picturesque little city.

Abril.



MAKES 6-8 OZ & KEEPS FOR 1 WEEK!

INGREDIENTS

- 2.5 lb of chopped fish filet (wild caught halibut or catfish)
- 2 cups of lime juice
- 1 Tbsp. Jugo Maggi or Soy Sauce
- 2 Tbsp. of garlic powder
- 1 finely chopped onions
- 2 medium size tomatoes, chopped
- 1 handful of cilantro
- 1 small bunch of Parsley
- 1 shredded carrot
- 1 cucumber chopped in small pieces
- Salt and Pepper to taste
- 1 Tbsp. oregano flakes
- 1 chopped jalapeño
- Corn Tostadas
- 1 Avocado to garnish
- Your favorite Salsa

DIRECTIONS

In a large bowl add the chopped fish fillets, lime juice, garlic powder, Jugo Maggi and onions. Stir and let sit for 1 hour. Stir occasionally allowing the fish to cook in the lime evenly. Push the mixture down every time you stir before letting it sit again. Refrigerate. After an hour, add the rest of the ingredients. Let it sit for 30 more minutes in the fridge and it's ready to serve. Keep REFRIGERATED.

To serve: Add a spoon or two of the ceviche on a Tostada. Add some slices of avocado on top with your choice of salsa.



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**ABUELITA'S TIP
OF THE DAY:**

For a great ceviche, use more onions! For an even better tasting ceviche, prepare the night before, let it rest in the fridge overnight and eat it the next day.