



THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

Ceviche & Margaritas

Ceviche Ingredients:

Serves 8

1/2 red onion, thinly sliced
1 tbsp salt
10 limes, juiced
3 lemons, juiced
1-1/2 lbs. halibut, skin, bones, and bloodline removed; dice into 1/2" cubes
2 cloves garlic, minced
3 medium tomatoes, diced
1 cucumber, seeds removed
1/2 cup chopped cilantro
2 serrano peppers, seeds removed, finely diced
1 jalapeño pepper, seeds removed, finely diced
2 tbsp olive oil
1/2 tsp salt
2 tablespoons fresh orange juice
2 avocados
2 radishes, thinly sliced
1 scallion, thinly sliced
tortilla chips for serving

Ceviche Directions:

1. Combine thinly sliced red onion and salt in a bowl for 15 min, letting liquids release. Rinse and set aside.
2. In a large stainless steel bowl, combine the fish, lemon juice, lime juice, and garlic. Make sure the fish can float freely in the juice; this will ensure that it "cooks" evenly. Cover with plastic wrap and refrigerate for about 20 minutes, or until the fish flesh turns from translucent to opaque. When ready, drain in a colander.
3. In a separate bowl, combine the tomatoes, cucumber, cilantro, serranos, jalapeño, and olive oil. Stir in fish, orange juice, and salt.
4. Right before serving, fold in the avocados and garnish with radishes and green onion. Serve with tortilla chips.

Margarita Ingredients:

serves 2

4 oz tequila
2 oz triple sec
4 oz lime juice
margarita salt for rimming glasses

Wet glass rim with lime juice, then coat rim with the salt.

Combine the tequila, triple sec, and lime juice in a cocktail shaker filled with ice. Shake until very cold, and serve over ice.