

Chef Bob Burns
From June/July 2014 *Fore*

Ceviche

Serves 6-8

By popular request, we have been making ceviche for each Friday Family Buffet. On our Farm-to-Club buffets I like to use Silver Streak Farms' striped bass. This is a firm, mild fish and makes great ceviche. Silver Streak has a great rating for sustainability from the Monterrey Bay Aquarium as well. Here is the recipe if you'd like to try making it at home.

Ingredients

1 pound striped bass, mahi mahi, or Hamachi, very fresh, skinless and boneless
2 teaspoons kosher salt
½ cup lime juice, freshly squeezed
½ cup orange juice, freshly squeezed
½ ounce white vinegar
1 teaspoon Mexican oregano, dried and ground fine
½ cup white onion, minced
1 Serrano Chile, thinly sliced
1 ripe avocado, sliced
½ cup fresh cilantro leaves
2 red radish, thinly sliced
½ English cucumber, cut into very thin lengthwise slices
Salt to taste
2 tablespoons extra virgin olive oil
Crisp Garnish: fried tortilla chips, popcorn, plantain chips, or potato chips, as needed.

Method

Slice fish into very thin slices across the filet. Coat fish with the 2 teaspoons kosher salt and let cure for 10 minutes in the refrigerator.

Add the lime juice, stirring well to coat and submerge the fish. Place in the refrigerator for 10 to 15 minutes, or until the lime juice has "cooked" the fish to an opaque appearance.

Add the orange juice, oregano and vinegar and mix well. Season to taste with more salt as necessary.

Drain the fish and reserve the marinade. Arrange the fish slices on a plate with the chile, avocado, onion, radish, and cucumber. Drizzle with some of the marinade and the olive oil and top with the cilantro leaves. Use the crisp garnish of your choice.