



Ceviche de Pargo con Mandarinas (Red Snapper Ceviche with Citrus Juices)



Servings: about 6

Time: 30 minutes prep time.
Let rest for 4 more hours or overnight.

This is a typical dish that you will find throughout Central America. The secret to this recipe is keeping it simple. Sometimes I add chopped bell peppers. Feel free to embellish this recipe with more ingredients. When in Costa Rica, I use mandarina acidos (orange fleshed limes or green oranges) because they have a uniquely refreshing scent and taste. When in the States, I use combinations of citrus fruit juices. Tangerine juice works very well. Serve this refreshing dish on a warm summer day with hot sauce on the side.

▣ Ingredients ▣

1/2 pound red snapper filet, raw, cut into very small pieces

2 tablespoons chopped cilantro

2 medium tomatoes, small dice

1/4 white onion, minced

1 jalapeños, seeded, minced

2 tablespoons chopped green onions

Sea salt to taste

Juice from 2 large limes

1/4 cup tangerine juice (it is OK to use concentrate)

2 tablespoons grapefruit juice

▣ Directions ▣

Place all ingredients in a bowl and allow it to marinate in the refrigerator. Refrigerate overnight, tightly covered. Stir it at least once while it marinates.

Serve with tortilla chips or crackers.