



Classic Ceviche

Serves 8 as an Appetizer

Classic ceviche hails from South America – Peru and Chile both claim to have originated the dish. I have dear friends from both countries and am often treated to their own version of this dish when they return from visits home. Making ceviche is easy and easily prepared ahead of time, which makes it ideal for summer entertaining. Classic ceviche is traditionally served at room temperature, but when I serve it to start a meal on a warm summer evening, I keep mine chilled before service. Don't worry about being exact on your measurements. This is one dish that is forgiving and certainly invites improvisation. I drop my lime wedges into raw or turbinado sugar (or for an extra kick, [TSTE's Green Chili Sugar](#)) before serving. I like the balance of sweetness it adds to the overall tartness of the dish.

Ingredients:

About 1 pound fresh sea bass or red snapper fillets (or other firm white fresh fish such as shark, mahi-mahi, or sole)

1/4 cup finely chopped red (or other sweet) onion

About 1 cup fresh key lime juice (substitute domestic ripe limes)

1 1/2 teaspoons kosher salt

1/4 cup red bell pepper, small dice

1/4 cup yellow bell pepper, small dice

1 small jalapeño seeded and finely minced

1/4 cup finely chopped fresh cilantro

Lime wedges, for garnish

Toasted sweet corn kernels, for garnish (optional)

Roasted sweet potato, sliced, for garnish (optional)

Preparation:

Make the Ceviche:

Trim the sea bass fillet and cut into small bite size cubes, about 1/4- to 1/2-inch. Place the fish into a non-reactive mixing bowl. In a separate mixing bowl combine the chopped onion, lime juice, and salt. Pour the lime juice mixture over the fish and stir to combine. Cover with cling film and refrigerate for 1 to 2 hours to cure. During this time the seafood will essentially “cook” in the lime juice.

Remove the cured ceviche from the refrigerator and drain, discarding the lime juice. Place the ceviche in a clean mixing bowl. Add the chopped bell peppers and the jalapeño pepper. Toss to combine. If not serving immediately, return the mixture to the refrigerator and chill until ready to serve.

To Serve:

Add the chopped cilantro to the ceviche mixture and toss. Taste. Adjust Seasoning. Place in chilled serving dishes and garnish with toasted sweet corn kernels and slices of roasted sweet potato. Serve with wedges of lime.