

BLOOD ORANGE CEVICHE

Yield: 4 Servings

INGREDIENTS:

- ½ lb. sushi-grade halibut, cut in ½-inch dice
- ½ lb. cooked tiger shrimp, tails removed, cut in ½-inch dice
- ½ cup lime juice
- ¼ cup yuzu juice
- 2 ½ tsp. white soy sauce
- ¾ cup red onion, finely chopped
- 4 blood oranges, broken into segments
- 1 tsp. yuzu kosho to taste
- ½ cup cilantro, roughly chopped (*one small bunch*)
- Corn tortilla chips, for dipping

METHOD:

1. Mix all ingredients except cilantro and chips in a bowl. Refrigerate for at least 2 hours and up to overnight.
2. When ready to serve, give ingredients a toss and drain any excess liquid. Then fold in cilantro to the mixture.
3. Serve with chips.

