

## Halibut Ceviche

- 5 ea Halibut filets
- 1 c Lime juice
- 2 c Lemon juice
- 2 ea Grapefruit, segmented
- 2 ea Roasted tomato, quartered
- 5 ea Chile de Arbol, half of them deseeded
- 2 ea Red bell pepper, julienne
- 2 ea Avocado, quartered
- 1 bunch Cilantro, washed and picked
- Pickled red onion
- 1 ea Red onion, shaved
- 5 oz Red wine vinegar
- 2 Tbsp Sugar
- 1 Tsp Salt
- 1 Tbsp Black pepper

### Procedure:

- 1) Begin with fresh (or thawed) Halibut filets. Place in a large bowl that is able to be covered. Add lime juice, lemon juice, tomatoes, grapefruit segments, dried chile de arbol, and red bell pepper. Marinate in acid overnight, until fish is “cooked” through.
- 2) Serve on fried tortillas with  $\frac{1}{4}$  slice of avocado, garnish with pickled onion and cilantro leaves. Notes: If you don’t want to marinate fillets whole, feel free to dice before marinating.