



HALIBUT CEVICHE

INGREDIENTS:

- 1 (8-ounce) halibut fillet – skinned and cut into ½-inch cubes
- ½ cup lemon juice – from approximately 2 large lemons
- ¼ cup lime juice plus 2 tablespoons – from approximately 4 large limes
- Salt and freshly ground black pepper
- Dash hot sauce
- 1 large mango – peeled and diced
- 1 large avocado – peeled and diced
- 1 small jalapeño – finely chopped
- ¼ cup finely chopped red onion
- ¼ cup chopped fresh cilantro
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon honey or agave
- Lime wedges – for serving
- Tortilla chips – for serving



METHOD:

1. Place halibut in a non-reactive glass bowl or ceramic dish.
2. Combine lemon juice, lime juice, 1 teaspoon salt, ½ teaspoon freshly ground black pepper, and hot sauce. Pour over halibut and gently stir. Make sure the halibut is covered with the marinade.
3. Refrigerate for 3 hours, stirring halfway through to redistribute the marinade. Again, make sure the halibut is covered.
4. Gently toss together the mango, avocado, jalapeño, red onion, cilantro, lime juice, olive oil, and honey in a bowl. Drain the halibut and fold it into the other ingredients. Adjust acidity if needed and add salt and black pepper to taste.
5. Serve with lime wedges and tortilla chips.

NOTES:

Substitutions: You can use any type of white fish such as tilapia, sea bass, grouper, etc.