

HALIBUT CEVICHE

Ingredients

1 lb fresh caught halibut, diced into 1/2 inch cubes
juice of 4 limes (about 1/2 C)
juice of 2 lemons (about 1/3 C) + juice of 1/2 lemon
1/2 TBS yuzu sauce, optional
pinch of sugar
salt
1 TBS vegetable oil
1 mango, diced
1 small red bell pepper, finely diced
cilantro, chopped
1 jalapeno, seeds removed, minced
patacones or tortilla chips



Instructions

1. In a bowl, combine the halibut, 1/2 C lime juice, 1/3 C lemon juice, yuzu sauce, sugar and 1 tsp salt together. Stir to combine, then cover with saran wrap and put in the fridge and let it sit for 6-12 hours, or until the fish appears opaque and firm.
2. Drain the liquid, then add oil, juice of 1/2 a lemon, mango, pepper, cilantro, jalapeño and another 1 tsp or more of salt to taste. Follow the directions on the Goya box to fry the patacones/tostones, and serve. Can be made a day ahead as well to serve.