



Talon Halibut or Rockfish Ceviche

SERVES 6

PREP TIME 10

COOK TIME 0

Ingredients

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- White fish, firm or semi-firm (bass, grouper, rockfish, sole, halibut): 1 lb
- Lime: 3
- Lemon: 1
- Grapefruit: 1
- Red onion, thinly sliced: 1/2
- Avocado, cubed: 1
- Cilantro, chopped: 2 tbsp
- Fresno peppers, sliced: 1
- Radish, thinly sliced: 2
- Cucumber, diced
- Zest of lime, lemon, and grapefruit

Mariscos Sauce:

- Ketchup: 3 cups
- Clam juice: 1 1/2 cups
- Worcestershire sauce: 35 g
- Canned diced roasted tomatoes: 2 cups
- Pickled jalapeno: 1/2 cup
- Salt: 2 tbsp
- Granulated garlic: 1 1/2 tbsp
- Lime juice and zest: 3
- Cilantro: 1/2 bunch

Directions

Talon Ceviche Instructions:

1. Zest all the citrus fruits before juicing them, and keep them separated.
2. Salt the sliced onion and let it sit for 5 minutes, then rinse and set aside.
3. Cut the white fish into bite-sized pieces, season with salt and pepper, and marinate in the citrus juice, half of the citrus zest, and half of the sliced Fresno pepper for 10 minutes.
4. Remove the fish from the marinade and add red onion, avocado, cucumber, the rest of the citrus juice, and mix well.
5. Top with cilantro, sliced radish, sliced Fresno pepper, and sprinkle some citrus zest on top.
6. Serve as is or add the mariscos sauce.

Mariscos Sauce Instructions:

1. Combine all the ingredients in a blender and blend until smooth.