

Chef from the Hood Recipes

**Chef:**

Dan Berman, Culinary Director

Restaurant:

What's Cooking at Fiesta & Pacific Markets

Recipe:

Ceviche!

Ceviche is a delightfully refreshing starter course that's perfect for a warm summer day. It can be made ahead, kept cold in your picnic cooler or refrigerator, and is especially festive when served in chilled wine glasses to show off its lovely color. There are many variations of ceviche; but all of them use lime juice (a citric acid) as an effective way to "cook" seafood. This recipe is adapted from one Ken Silveira (Pacific Market's owner) likes to make at home.

Ingredients:

- 2 pounds boneless white fish (bass, snapper, ling cod, halibut)
- PLUS 1/2 pound EACH of scallops & fresh rock shrimp
- (rinse & de-vein shrimp, cut fish & scallops into bite-sized pieces)
- 1 & 1/2 cups fresh lime juice
- 1 & 1/2 teaspoons sea salt (Sea Star, great sale price!)
- 1 bunch scallions with some green tops, minced
- 1 large red onion, peeled & minced
- 2 large ripe tomatoes, peeled, seeded & chopped
- 2 bay leaves, crumbled fine (Morton & Bassett)
- 1 teaspoon chipotle powder (Los Chileros)
- 1 teaspoon dried oregano (or 1 tablespoon minced fresh)
- 1/3 cup small green pimento stuffed olives (olive bar)
- 1/2 cup safflower oil (Spectrum)
- 1/4 to 1/2 cup diced roasted Anaheim chilies (optional)
- 1/2 cup dry white wine (Rodney Strong Sauvignon Blanc)
- 1/2 cup coconut milk (Thai Kitchen)

Preparation:

Gently toss cut pieces of fish, scallops, and rock shrimp in lime juice and salt. Cover and refrigerate in a non-reactive bowl, stirring occasionally, for 4 hours or until the seafood is almost all opaque. Drain liquids off and add all other ingredients to the seafood. Mix well and refrigerate for several hours. Just before serving, drain again, taste and adjust seasonings. Enjoy!