



Ingredients

- 2 lbs. tilapia or other FIRM white fish
- 8-10 garlic teeth (or as much as you can handle), chopped
- 2 tsp cilantro, chopped
- **1 habanero pepper (or any pepper/chili you like), chopped **if you do not want this to be spicy, omitting the pepper will not change the deliciousness of this dish!
- 8-12 limes (any other citrus fruit can be used if you want a variation of the original)
- 1 red onion
- 1 tsp salt
- ½ tsp pepper
- FOR PLATING---lettuce leaves, corn (on cob), sliced avocado, sweet potatoes cut into quarters

Directions

1. First, make sure the sun is out. Ceviche does not taste the same on cloudy days...trust me!
2. Cut fish into any size cubes, but make sure they are all of similar size
3. Thinly slice the red onion.
4. Place all ingredients except for the red onion in a bowl and mix well (make sure the bowl will not react with the citrus juice. I prefer to use a ceramic bowl).
5. Juice the limes (or other citrus fruit) into a pourable container. Make sure to not tear the membranes of the lime sections when you are squeezing since they will make the juice bitter. You may need to use more limes in order to prevent this.
6. Pour the lime juice over the ingredients in the bowl until it covers all the fish. Place the red onion slices on top. Cover and let everything marinate in the refrigerator for at least 2-3 hours. After 2 hours, you may want to stir the ingredients to make sure all have marinated evenly, however this is optional. You will know if you need to do this if the fish is still transparent after 2 hours.

To serve:

1. Mix the ingredients so that all are evenly distributed.
2. Place the corn and sweet potatoes on opposite sides of the plate.
3. Place lettuce leaves in the middle of the plate.
4. With a slotted spoon, scoop the ceviche onto the lettuce.
5. Slice the avocados, salt if you desire, and place them on a separate plate.
6. ENJOY!