

fresh fish markets



featured recipe!

Rockfish Ceviche

Serves 2-6 (Appetizer)

Ingredients

1 pound rockfish fillet, cubed very small

juice of 1 lemon

juice of 4 limes

2 seeded and chopped tomatoes

½ finely chopped bell pepper (you choose the color)

2 tbsp finely chopped jalapeno

1/3 cup chopped cilantro

1 tsp rice vinegar

½ tsp salt

Other veggies you might love, chopped fine – red onion, cucumber, etc.

Directions:

Cut your fish into very small cubes and place in a dish with the citrus juices for at least 3 hours, and up to 24+ hours. Mix your chopped veggies together with the rice vinegar and salt. Combine with your 'cooked' fish and serve with tortilla chips and a cold cerveza with lime!