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# Red Snapper Ceviche in Mango Pineapple Salsa

Serves 2-4, depending on whether served as an appetizer or a first course

Prep Time 30 minutes

Cook Time 30 minutes; marinating, making salsa and plating

Total Time 60 minutes

## INGREDIENTS:

Use only the very freshest Red Snapper fillet you can. Other firm fish that work well are Sea Bass, Halibut, or Tuna.

*Caution: You want to be sure of the freshness and safety of the fish*

## FOR THE CEVICHE

- 1 1/2 pounds fresh thick fillet of Red Snapper
- Juice of 3 fresh limes
- 1/2 teaspoon Salt
- 1/2 teaspoon freshly ground black pepper
- 1 Habanero Pepper, cut in half

## PINEAPPLE/MANGO SALSA

- 1 Large ripe Pineapple, peeled, cored and finely diced
- 1 ripe mango, peeled and finely diced
- 1/2 cup of fresh cilantro leaves; cleaned and finely chopped
- 2 Habanero Pepper, halved, cored and cut into thin threadlike strips
- 1/2 Bermuda onion, finely diced
- Juice of 2 fresh limes
- Juice of 2 Broiled Lemons; quartered. rubbed with olive oil and broiled until dark brown

## GARNISH

- 1 handful of lettuce leaves
- 2 Handfuls of Tortilla Chips
- 5-10 sliced lemon and lime rounds
- 5-10 slivers of Bermuda Onion

## **INSTRUCTIONS:**

**Rinse and Dry the Snapper.** Place in freezer, uncovered for 20 minutes just to firm it up.

**Quarter a large lemon and rub with olive oil.** Broil the quartered lemon, flipping a few times. When darkly browned all over, remove from the oven and let cool.

**Mix the lime juice, salt, pepper, and halved Habanero pepper** in a large glass or ceramic (non-reactive bowl)

**Remove Red Snapper from the freezer and** slice the firm fillet into thin slices. Toss sliced Red Snapper with lime juice salt, pepper and Habanero marinade. Refrigerate for 20 - 30 minutes.

**Mix all ingredients for Pineapple/Mango Salsa**

**Garnish a chilled plate with lettuce leaves,** mound Red Snapper and marinade in center, surround with Pineapple/Mango Salsa and garnish with tortilla chips, lemon/lime rounds and slivers of Bermuda Onions.

**Serve cold and immediately.**