

Peruvian Redfish Ceviche

Recipe by Gabriela Alcalde

IMPORTANT: Freeze fish first and then thaw since it is only "cooked" in lime juice. This will ensure any parasites/bacteria are neutralized.

Ingredients

- 3lbs redfish, skinned and deboned (ours comes deboned and skin-on)
- 5 or 6 limes, juiced
- 1 piece fresh ginger, ~1/4 inch
- 2-3 hot peppers such as habanero or jalapeno (adjust to your spice preference)
- 2 cloves of garlic
- Cilantro
- Salt
- Freshly cracked pepper
- 1 small red onion, thinly sliced
- 2 sweet potatoes, baked/steamed



Step 1

Blend lime juice, ginger, hot peppers, garlic, a bit of cilantro and salt until liquid.

Step 2

Put the fish and onions on a platter and pour the liquid over it. Mix it gently, without damaging the fish and then let it sit for 10 to 20 minutes. Don't go longer or it'll "overcook". Serve it with sliced sweet potatoes which will soak up the juice and work nicely as a balance to the spice.

Side Note: This dish is traditionally served with corn on the cob.

"I'm Peruvian and seldom make ceviche because it requires very fresh high-quality fish but decided to try it when I saw you had redfish which is perfect consistency for ceviche. It was a hit! I made too much but my family of 4 devoured it all. Thank you for the excellent fish—I felt a little closer to home."

—Gabriela Alcalde