Ceviche

Make-ahead · Serves a crowd · Spicy · Serves 12 as an appetizer

Ken's note: TBD

Raw shrimp or fish "cooked" in a bright citrus-and-tomato marinade with onion, garlic, cilantro, and green onions, then served on crisp tortilla wedges with hot sauce and lime. Marinate 4–12 hours. Use very fresh, sushi-grade fish, or shrimp.

Ingredients

Marinade

- ¼ cup fresh lemon juice
- ¼ cup fresh lime juice
- ¾ cup fresh orange juice
- 1 cup homemade Bloody Mary mix (below)
- A pinch of sugar
- 1 onion, thinly sliced
- 2 garlic cloves, thinly sliced
- 1 bunch cilantro, chopped
- 2 green onions, small dice
- 2 tsp kosher salt, plus more to taste

Fish

- 1 lb large shrimp (21–25 count), or 1½ lb fresh firm white fish fillets
- 12 corn tortillas, cut in small wedges
- 1–2 Tbsp neutral oil, for the tortillas
- Sea salt
- 6 limes, cut in small wedges
- Hot sauce

Method

1. **Bloody Mary mix:** stir 1 cup tomato juice with 1 Tbsp lime juice, 1 tsp Worcestershire, 1 tsp prepared horseradish, a few dashes of hot sauce, and a pinch of celery salt.
2. Stir the marinade together. Cut the shrimp in half crosswise (or dice the fish into ¼-inch pieces) and toss with the marinade. Cover and refrigerate 4–12 hours, until the seafood is opaque all the way through, stirring once or twice.
3. For the tortilla chips, heat the oven to 375°F. Toss the wedges with the oil and a pinch of sea salt, spread on a sheet pan, and bake 10–12 minutes, until crisp, turning once.
4. Taste the ceviche and add salt if needed. Serve in a bowl with the chips, hot sauce, and lime wedges.
5. **Classic lime-only version** (about 8 servings, ready in 20 minutes): toss 1 lb very fresh firm white fish, cubed ½ inch, with ¾ cup lime juice, a thinly sliced small red onion, 1–2 minced serrano chiles, and 1 minced garlic clove. Refrigerate 15–20 minutes, until opaque outside and tender inside. Stir in ¼ cup chopped cilantro and a pinch of salt. Serve right away on tostadas, with corn, sweet potato, or avocado.