

Snapper Ceviche

Prep time: 20 minutes

Difficulty: Easy

Serves: 2

Recipe by Gracie Schatz

1/3 lb fresh snapper,* bones removed

1/2 pint ripe, firm strawberries (mango, pineapple, peach and kiwi will also be excellent)

1 small red onion

1 small bunch cilantro

1 jalapeño

3 limes

1 clove garlic

1 T. olive oil*

Sea salt*

1/2" piece fresh ginger

Tortilla chips for eating!

**Available at Newman's Fish Company*

Place your fish on a large plate and generously cover it in salt, almost burying it. Set a timer for ten minutes. Meanwhile, dice your red onion and cut your strawberries into 1/2" cubes. In a blender combine lime juice, 1/2 cup of fresh cilantro, the jalapeno (remove the seeds if you do not like spicy food), 1 clove of garlic and the peeled ginger, blend until it forms a bright green paste. Taste for seasoning. When your timer goes off, rinse the fish well with cold water and pat it dry. Cut the fish into 1/2" cubes and toss it with the olive oil. When you are ready to serve, mix the fish, strawberries and onions with the fresh marinade and top with more freshly chopped cilantro. Allow the fish to sit in the marinade for about 5 minutes before eating.

Fish can be salted, cut and oiled hours ahead of time.



Ceviche is a South American dish made from raw fish cured in citrus juices, and spiced with chili peppers.

Serve with tortilla chips as a fresh, healthy appetizer or side dish.

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