

SAN DIEGO

RESTAURANT WEEK

RECIPES

Ceviche

Courtesy of Harley Gray

- 4 pcs Tilapia or any white fish—diced raw
- 8 oz 61/70 shrimp—diced raw
- 3 ea Jalapenos—diced
- 12 oz Lime juice—fresh squeezed
- 1 ½ Tbsp Kosher salt
- 3 tsp Black pepper
- 1 ea Red bell pepper—diced
- 1 ea Red onion—diced
- 1 bunch Cilantro—chopped
- 3 Tbsp Olive oil
- 2 ea Japanese cucumber—peeled, seeded and diced

Cook (MARINATE ONLY), raw fish in lime juice, salt and pepper for 45-60 minutes.

Add the remaining ingredients

Serve very cold

