

SAN DIEGO RESTAURANT WEEK

RECIPES

Aguachiles

Courtesy of AVANT

- 4 oz. fresh, local Corvina (or any local white flesh fish)
- 1 oz. fresh squeezed lime juice
- 1 oz. fresh squeezed orange juice
- 1 clove garlic-minced with a microplane
- 1 teaspoon grated fresh ginger- use microplane
- 1 teaspoon cilantro- minced
- ¼ cup cucumber- small diced
- 1 jalapeno- mined

Preparation

Mix all of the ingredients together, except the fish. Allow the ingredients to refrigerate overnight. 20 minutes before you want to serve the Agua Chilies, add your fish and let it marinate until served. The dish should be served ice cold and garnished with fresh cilantro and lime wedges.

