

Ceviche Texas

Betty C Wall - Houston, TX
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Yield: 4 to 10 servings

1 cup (12 limes) fresh lime juice
1 small onion, grated
2 cloves garlic, finely minced
1 large tomato, peeled and finely chopped
1 teaspoon (or more) salt
2 jalapeno peppers, seeded and finely chopped
1/2 cup minced fresh cilantro
1/3 cup olive oil
1 small red onion, thinly sliced
1 teaspoon fresh thyme (or 1/2 teaspoon dried) , finely minced
2 pounds firm white fish, skinned, boned, cut into one-inch pieces
1 teaspoon whole pepper corns
lettuce leaves

Preparation Time: 1 hour

Place the lime juice, onion, garlic, tomato and salt into a non-metallic bowl. Add the jalapeno peppers. Then add the cilantro, olive oil, onions and thyme.

Place the pieces of fish in the marinade. Cover.

Refrigerate the fish for two to three days. Stir daily while marinating.

When ready to serve, heap the marinated fish in the center of a bed of lettuce and serve cold.

Per Serving (excluding unknown items): 844 Calories; 73g Fat (72.7% calories from fat); 6g Protein; 55g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 2159mg Sodium. Exchanges: 6 Vegetable; 1 1/2 Fruit; 14 1/2 Fat.