

Sea Bass Ceviche – Anthony Salemme

By Anthony Salemme for RINewsToday.com



Serves 4 as a starter

You can serve this on it's own, atop a bed of greens for a ceviche salad, or with a handful of various flatbreads so you can scoop it up and enjoy!

Fish

8 ounces fresh sea bass Chilean sea bass (believe it or not you can use frozen)
2 tablespoons fresh orange juice
3 limes zested and juiced, plus more as needed
2 tablespoons fresh chives chopped
salt and freshly cracked black pepper
3 tablespoons olive oil

Mix in

3 tablespoons olive oil
3/4 cup mango diced
1/2 cup cucumber diced
1/2 cup avocado diced
1/4 cup red onion diced
1/4 cup tomato diced
2 tablespoons fresh chives chopped
1/2 jalapeño finely chopped
tortilla chips for serving

Cut the sea bass into small bite sized cubes (about 1/2 inch each) and transfer to a medium sized bowl. To the bowl add the orange juice, lime juice and zest, chives, kosher salt and freshly cracked black pepper. Gently stir to combine so all the fish is coated in the citrus juice. Cover and refrigerate for 2-3 hours.

After 2-3 hours the fish should look fully "cooked." This means that each piece of fish no longer looks raw then broken open. If the fish still looks slightly raw, cover and place back into the refrigerator for an additional hour. Drain most of the juice from the fish of the remaining juice and add the olive oil and set aside.

In a clean bowl, toss together the mango, cucumber, avocado, red onion, tomato, jalapeño and more chives. Add the sea bass and toss to combine. Taste and season with additional salt, pepper or lime juice as needed. Serve immediately with freshly fried tortilla chips.