

## Deli Mexico Ceviche



Here is the typical ceviche recipe. You can use red snapper or Victoria Baars. Or if you prefer you can use shrimps.

Makes 6 servings:

1 kilo Victoria Baars or red snapper filets trimmed and cut in ½ in. cubes or chopped.

1 cup of lime juice, fresh preferable

salt to taste

2 medium size onion, finely chopped

3 chiles serranos or 2 large jalapeno, finely chopped

1 cup of cilantro, finely chopped

3 large tomatoes, finely chopped

Salt to taste.

Now these are optional but they make a great ceviche

1-2 avocados sliced for to use on the top of the tostada

Huichol sauce or Bufalo Sauce

Tostadas, salt crackers or tortillas chips to serve.

\* You can make Tostadas yourself, use our tortillas "tostada Mexicana" and deep fry them.



First marinate the fish in a glass bowl with the lime juice and salt. Let it macerated in the refrigerator while you chop the rest of the vegetables. Drain the marinade from the fish bowl. Stir in the tomatoes, peppers, onion and cilantro. Taste and add salt if needed. Marinate for a couple of hours in the refrigerator. Until fish looks white-cooked.



To serve, fill small amount on a tostada or on a bowl and garnish with the avocado.  
 The Bufalo sauce or Huichol sauce quantity will depend of everyone's taste for spiciness.  
 Serve with tostadas, crackers or tortilla chips.  
 Enjoy!  
 Buen provecho!

Ingredients that you can buy at : [www.delimexico.com](http://www.delimexico.com)

