

# Traditional Latin Ceviche

2 lbs snapper, cubed	Dash of Tabasco	2 Tsp of salt
1 Tb cilantro leaves	1/2 cup lemon juice	1 avocado, sliced
1 cup of chopped fresh seeded tomatoes	1/2 cup of lime juice	
1 serrano chili, seeded and finely diced	1/2 red onion, finely diced	

Place the fish, onion, tomatoes, chili, salt, Tabasco, and oregano in a glass or Pyrex casserole dish. Pour lime and lemon juice over cover in refrigerator for 1 hour. Stir well. Let sit for no more than 4–5 more hours. When fish looks “cooked” it’s done. Garnish with cilantro & avocado. Serves 4–8.

**TJ’s Tip:** For different flavors substitute tuna or salmon. To use shrimp, scallops or lobster, always lightly cook for 1–2 min before marinating. For **sweeter** ceviche, add mango or pineapple. For **creamier** ceviche, add a little mayo. For **cooler** ceviche, add cucumber, celery or tomato juice. For **spicier** ceviche, add Blind Betty Original hot sauce or Sriracha. For crunch, serve with tortilla strips.



**TJ’s Preston Royal**  
6025 Royal Lane #110  
214-691-2369

**TJ’s HP/Oak Lawn**  
4212 Oak Lawn  
214-219-3474

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