

LONGBOARD

VINEYARDS

ODED'S CEVICHE RECIPE

Nothing says 'Spring Surf Trip' as good as a spicy Ceviche paired with a crisp Sauvignon Blanc.

Ingredients

2 ½ or so lbs of firm, fresh Corvina fillets, cut into ½ inch pieces, (Snapper, Monkfish or other deboned, firm, non-oily FRESH fish will do) about ½ cup of fresh squeezed Meyer lemon juice plus ½ cup of fresh squeezed lime juice
½ red onion, finely diced
½ cup of finely chopped green onion (white and green parts)
1 cup chopped Cilantro
2 seeded and finely chopped chilli peppers (Serrano or Habanero if you dare)
2 teaspoons of Spanish sea-salt
Dash of ground cumin
a pinch of cayenne pepper
½ cup chopped fresh and seeded tomatoes

Method (seriously complicated)

Mix everything in a glass or Pyrex bowl making sure the fish is covered with the lime juice. Let sit, covered, in the refrigerator for at least an hour. Stir all ingredients, taste and make any adjustment to taste (if needed), add more lime juice if needed. Let sit for a few more hours in refrigerator. Just before you are ready to serve, roast 1/3 of a cup of pumpkin seeds in a pan with a touch of olive oil, a bit of salt, ground black pepper and a pinch of cumin. Add these at the last moment on top of the ceviche. Enjoy with fresh pita chips or good tortilla chips and plenty of **2010 Longboard Vineyards Sauvignon Blanc.**

Enjoy,

Oded & The Unusual Suspects