

SALMON CEVICHE

1 lb salmon, skin removed*, diced into ½ inch cubes
½ cup fresh lime juice
1 avocado, peeled and diced into ½ inch cubes
½ red onion, finely diced
1 jalapeno, seed and finely diced
½ cup cilantro, chopped (plus more for garnish)
½ tsp salt

Combine salmon and lime juice in a bowl, making sure fish is submerged. Cover with plastic wrap and refrigerate for at least 20 minutes. (Can be made up to 1 hour ahead of time.)

Pour off all but 1 tsp of the lime juice. Gently mix in avocado, onion, jalapeno, cilantro, and salt. Garnish with more cilantro if desired.

*Ask your grocer/fishmonger to remove the skin when you purchase your fish.

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