



RECIPES

Ceviche

12 oz. boneless fillet of whitefish or orange roughy, diced
1/4 cup fresh lime juice
1/4 cup fresh lemon juice
1 large tomato, peeled and diced
1 cup green onion, chopped
1/2 tsp. dried oregano
24 small cocktail olives
1 Tbsp. fresh parsley, chopped
1 Tbsp. fresh cilantro, chopped
1 tsp. salt
1 tsp. white pepper
1/2 cup tomato juice

Put fish in a glass bowl. Pour lime and lemon juice over fish, cover and marinate in refrigerator for 24 hours. Drain and stir in remaining ingredients. Serve chilled.