

Tilapia Ceviche

There is nothing like fresh Ceviche to serve with homemade tortilla chips and our 2002 Chardonnay. Try this on Cinco de Mayo as a tostada topper or as an appetizer with your favorite Mexican food.

1/2 cup tangerine juice
1/4-cup fresh lime juice
1/4-cup fresh lemon juice
1/2 diced white onion
1 lb of tilapia cubed
1/4 tsp kosher salt
1 tsp sugar

1 lb shrimp meat
1 tomato cubed
1 avocado cubed
3 TBSP fresh cilantro chopped
1 Serrano pepper finely chopped
2 lemon cucumbers diced-optional

Combine first seven ingredients, let cure for at least four hours. Drain excess liquid from the tilapia mixture. Add shrimp meat, tomato, avocado, cilantro, pepper and cucumber. Mix thoroughly. Serve with fresh tortilla chips.

Recipe by Sandy Taylor Carlson