

## Ceviche



### How to do it

- 1 ½ lbs of firm, fresh salmon. Remove the skin and slice in 1" x 2" pieces, like sashimi
- 8 limes, freshly squeezed
- 2 lemons, freshly squeezed
- 1 red serrano pepper, seeded and sliced once lengthwise, then across
- 1 green jalapeno pepper, seeded and sliced once lengthwise, then across
- 4 dashes of ground cumin
- 10 dashes of Baron's Jamaican Jerk Secret #51 Seasoning (a delicious blend of sea salt, cayenne, thyme, basil, cinnamon, nutmeg, all spice, garlic, paprika, canola oil. it's good on pretty much everything)
- 14 turns of the peppermill, set to coarse
- 4 second controlled pour of extra virgin olive oil

Add all the above ingredients to a ceramic or glass bowl. Be sure the salmon is well-submerged in the lime & lemon juice. Mix well. Cover and put in refrigerator. Stir well several times over the next 2 hours. It will be ready after a couple of hours, but also can sit for 4 hours in the refrigerator.

When you're starting to get hungry, drain half the citrus juice and add these:

- 2 celery stalks sliced in thirds lengthwise, then medium dice
- 1 cup of coarsely chopped fresh tomatoes (seeded if you prefer)
- 1 shallot, medium dice
- Small bunch of chopped cilantro
- Small bunch of chopped flat leaf parsley
- A few more dashes of Barons #51 if you're in the mood

Mix well. Put in refrigerator until you're famished.

When you're eager to devour your delightful ceviche:

Drain the remaining citrus juice. Add 5 second controlled pour of extra virgin olive oil, and 7 turns of the pepper mill. Mix well. Serve on a salad of bib lettuce & water cress, top with avocado slices.

Salad dressing:

Extra virgin olive oil, finely chopped garlic clove, half teaspoon Dijon mustard, 3 turns of the peppermill set to fine, ½ freshly squeezed lemon. Mix well.

