

The Nature
Conservancy



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CALIFORNIA

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SABLEFISH CEVICHE

Makes 8-10 appetizer servings



Ingredients

1-1½ lb Sablefish (also known as black cod), cut into ¼ to ½ inch bite-sized cubes
1 cup fresh lime juice
¼ cup finely chopped white onion
1 -2 garlic gloves, mashed
½ tsp Salt
1 – 2 fresh Jalapeño, serrano, or red chili peppers, seeded and very finely chopped
3 tablespoons freshly chopped cilantro leaves, add more for garnishing as desired

Directions

Put the chopped fish in a wide shallow non-reactive dish and stir in the salt, onion, garlic, and lime juice. Cover and chill in the refrigerator for about 3 hours, or until the pieces of fish are opaque. You may need to stir halfway through to make sure all the fish is exposed to the lime juice.

Drain the fish, gently pressing on the fish to remove excess lime juice. Add the peppers and cilantro and stir gently together.

Serve ceviche in a bowl garnished with cilantro and with a side of tostadas or tortilla chips.