



**July 2005**

*One of the most spirited and energetic teachers at Tante Marie's is Penelope Alzamora. You should really try her recipe for Ceviche--it's the best! Penelope says that it is best when the fish is marinated within an hour or two of serving!*

### **Tante Marie's Ceviche Acapulco (Mexican style Ceviche)**

#### *Ingredients*

2 lb. fish fillets (sole or snapper)  
 Juice of 12-14 limes  
 1 serrano chile, seeded and finely chopped  
 2 green jalapenos chiles, finely chopped  
 ½ onion, finely sliced  
 1 ripe avocado, finely diced  
 3 tomatoes, seeded and finely diced  
 1 bunch fresh cilantro, chopped  
 salt and pepper

#### *Instructions*

Dice the fish into very small cubes.

Combine fish and juice of 10 limes in a large non-reactive bowl. Cover and let it marinate for 2- 3 hours .

Strain almost all lime juice from fish; return fish to bowl. Stir in onion, tomatoes, serrano jalapenos, avocado and cilantro. Season with salt and add more lime juice if it is necessary.

Serve with corn chips.

Penelope Alzamora

**Serves 6.**

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