

# Spicey Mexcian Ceviche

---

## Ingredients

450gms fresh, skinless snapper, bass, halibut, or other ocean fish fillets, cut into 1/2-inch dice  
1 1/2 cups fresh lime juice  
1 medium white onion, chopped into 1/2-inch pieces  
2 medium-large tomatoes (about 1 pound), chopped into 1/2-inch pieces  
Fresh hot green chiles (2 to 3 serranos or 1 to 2 jalapeños), stemmed, seeded and finely chopped  
1/3 cup chopped cilantro, plus a few leaves for garnish  
1/3 cup chopped pitted green olives (manzanillos for a typical Mexican flavor)  
1 to 2 tablespoons extra-virgin olive oil (optional)  
Salt  
3 tablespoons fresh orange juice or 1/2 teaspoon sugar  
1 large or 2 small ripe avocados, peeled, pitted and diced  
Tostadas, tortilla chips or crostini for serving

## Instructions

### Step 1:

In a large stainless steel bowl, combine the fish, lime juice and onion. Use enough juice to cover the fish and allow it to float freely; too little juice means unevenly "cooked" fish.

### Step 2:

Cover and refrigerate for about 4 hours, until a cube of fish no longer looks raw when broken open. Drain in a colander.

### Step 3:

In a large bowl, mix together the tomatoes, green chiles, cilantro, olives and optional olive oil. Stir in the fish and season with salt, usually about 1/2 teaspoon. Add the sugar. Cover and refrigerate if not serving immediately. Just before serving, gently stir in the diced avocado.

THE  
COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

[www.facebook.com/secretjozichef](http://www.facebook.com/secretjozichef)