

**CEVICHE “TACOS” in Lettuce Cups**  
Recipe by Ric Orlando  
New World Home Cooking, Saugerties, NY

A Ceviche is a seafood salad that utilizes an acidic marinade to actually cook the raw fish. Once you get the hang of it, you'll see it lends itself to many variations.

Serves 4

1 head bibb or iceberg lettuce  
12 oz *Local Ocean* Sea Bream (or try another mild-but-firm fish filet like Mahi Mahi or Tilapia)  
1-2 cups fresh lime juice, to use as needed  
1 clove garlic, minced super fine  
1 fresh jalapeno chile, sliced in very thin rings  
1 medium red, yellow or green pepper, de-ribbed and finely diced  
1 small red onion, peeled and sliced very thinly  
1 ripe tomato, diced  
1/8 cup extra virgin olive oil  
1 nice bunch of cilantro  
1 avocado for garnish  
salt to taste

Slice the fish into half inch squares. Put them in a large stainless steel or ceramic bowl. Add enough lime juice to cover and a bit of salt.

In another bowl add the garlic, onions, jalapeno and bell pepper. Season with salt and moisten well with lime juice.

Once the fish has become opaque, strain off the marinade and discard. Place in a bowl with the vegetables and olive oil and toss well. Cover with plastic wrap or transfer to a clean non-metallic container with a lid and store in the refrigerator for as little as 4, and as long as 24 hours before serving.

When ready to serve, taste for seasoning. Reserve some tops of cilantro for garnish, and chop remaining cilantro and toss with Ceviche.

Separate lettuce in leaves to be used as “cups.” Add a couple of spoonfuls of Ceviche, a piece of avocado and a leaf of cilantro for garnish.

Yum!

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