



CEVICHE ANTIGUO

'Community Through Cooking'



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RECIPE:

INGREDIENTS:

Ceviche Antiguo

- 24 oz Ahi tuna steaks, cubed
- 1 red onion, thinly sliced
- verde tiger's milk

Verde Tiger's Milk

- 12 lemons, squeezed
- ½ cup blended verde chili paste

Blended Verde Chili Paste

- 6 jalapeños, minced
- 2 Thai chili peppers, minced
- 4 cloves garlic, crushed
- 1 tsp cilantro
- ¼ cup canola oil
- ½ tsp salt

Sides

- yellow corn, steamed
- corn nuts, roasted
- 1 sweet potato, peeled & sliced

Last recipe we did ceviche in lime juice. This time we tried lemon. How do you like dem apples?

Start by boiling a pot of water (lightly salted) and throw in the sweet potato slices for 8 minutes. While that's cooking, prepare the verde chili paste by blending together the jalapeños, Thai chili peppers, garlic, cilantro, canola oil and salt.

Next, combine the lemon juice and blended chili paste in a large bowl, stirring until it is evenly mixed. Cube your tuna steaks and drop into the tiger's milk.

Then, thinly slice your red onion and place in a bowl of ice water (this removes the sulfur compounds and bitterness). Pat dry your onion slices and add them to the ceviche. Gently toss the combination. Place it in the fridge for 45 minutes so all the ingredients can cool.

When ready, serve your ceviche in a small bowl with your steamed corn, corn nuts and sweet potato slices. Enjoy.

-Al

