



CHICAGO-STYLE CEVICHE

'Community Through Cooking'

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INGREDIENTS:

Salmon Ceviche

- 16 oz salmon filet
- 7 limes
- 2 lemons
- 3 cloves garlic, chopped
- 1 avocado
- 1 jalapeño
- 1 serrano pepper
- 1 red finger chili
- 2 tbsp olive oil
- 1 large red onion
- 2 tsp cayenne pepper
- 1 tbsp cilantro leaves, chopped
- salt
- peppercorns, crushed

Garnish

- 1 tbsp giardiniera
- 1 tbsp green onions, diced

RECIPE:

Here's a classic seafood dish with a Chicago twist. I wasn't sure how the giardiniera would work with salmon ceviche but was pleasantly surprised by the combination. The vinegar in the giardiniera acts as a flavor enhancer, lessening the bitterness of the acidic lemon & limes and brightening the salmon's natural flavor.

First, cut up your salmon filet into 1/8-inch-thick slices and then cube so they are about 1/2 an inch wide. In a mixing bowl, combine with the juice of your lemons and limes.

Next, chop up your red onion, garlic, jalapeño, serrano, and red finger chili peppers and combine with your salmon. Add the cayenne pepper, chopped cilantro, and olive oil. The olive oil adds a tasty richness to this dish, so don't skip out on this ingredient! As you add each series of ingredients, continue to mix so the flavors marinate in the lemon & lime juices.

Cube your avocado and add to the dish last. Be gentle as you continue to mix the ceviche with the avocado in it now. You don't want it to become smashed and mushy. Add your crushed peppercorns and at least 2 teaspoons of salt.

Refrigerate for at least two hours. Finally, before serving, garnish your ceviche with diced green onions and giardiniera for a little Chicago variety.

-Al

