

Peruvian Ceviche

Featuring South American aji amarillo chiles, freshly grated ginger, and lime, this ceviche is an ambassador to the exotic flavors of Peru. But you don't have to travel around the world to get it. We serve it up in a crispy corn tortilla cone on the Border Grill Truck, and on a bed of plantain chips at our Border Grill restaurants in Downtown Los Angeles, Santa Monica, and Las Vegas at Mandalay Bay and The Forum Shops.

Serves 4

1 pound skinless, boneless sustainable fish*, cut in 1/4-inch dice
1 cup freshly squeezed lime juice
1/2 red onion, diced
1 jalapeño chile, stem and seeds removed, diced
1 aji amarillo chile (jarred), stem and seeds removed, minced
1 1/2 teaspoons aji amarillo paste
1/2 inch piece fresh ginger, peeled and minced or grated
1/2 bunch cilantro, chopped
4 tablespoons extra virgin olive oil
Salt, to taste
Plantain chips or tortilla chips, for serving
Pickled Red Onions (see recipe below), for serving
Sliced California avocado, for serving

In a large bowl, combine fish and enough lime juice to cover. Allow to marinate for 20 minutes. Drain fish, reserving 1/4 cup of lime juice. Combine fish with remaining ingredients and reserved lime juice to taste and stir gently to combine. Chill thoroughly. Serve in a chilled martini glass, garnished with plantain chips or tortilla chips, Pickled Red Onions, and slices of avocado.

Pickled Red Onions

Makes 5 1/2 cups

1 pound red onions, thinly sliced
1 cup white vinegar
1 teaspoon cracked black pepper
1 teaspoon roughly chopped cumin seeds
1 teaspoon dried oregano
4 cloves garlic, sliced
2 tablespoons sugar
1 1/2 teaspoons salt
1 beet, trimmed, peeled, and cut into 8 wedges

Place the onions in a medium saucepan and pour in enough water to cover. Bring to a boil, and remove from the heat. Strain and set the onions aside. Combine all the remaining ingredients in the saucepan. Bring to a boil, reduce to a simmer, and cook 10 minutes. Add the blanched onions and simmer an additional 10 minutes. Transfer the mixture to a container, cover, and refrigerate at least a day before serving. Pickled onions will keep in the refrigerator up to a month.

* Wild Alaska halibut is a delicious and sustainable choice for ceviche. For more info on sustainable seafood, go to the Monterey Bay Aquarium Seafood Watch website at www.seafoodwatch.com.

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