

STRIPED BASS CEVICHE



Ingredients

1 lb striped bass, red line and skin removed, finely diced into 1 inch cubes
1/4 vidalia onion, finely diced
1/2 red bell pepper, finely diced
1 small jalapeño, seeds removed, minced
1/2 C chopped fresh cilantro
salt to taste
1 C + 1/2 C fresh lime juice
1/2 C + 1/4 C fruit juice (I like Dole Orange-Peach-Mango)
1 avocado, diced
tortilla chips for serving



Instructions

1. Combine bass, onion, pepper, jalapeno, cilantro, 1 tsp salt, 1 C lime juice and 1/2 C fruit juice in a bowl. Cover and let it sit in the fridge 30 minutes to an hour, or until the fish has cooked through and is opaque and firm.
2. Drain lime juice and fruit juice from ceviche mixture, then add in 1/2 C lime juice and a 1/4 C fruit juice. Stir well, then add avocado and more salt until you get your desired taste. Add in more juice or lime depending on whether you think it needs more sweetness or more acidity.
3. Serve immediately with chips or store in the fridge for up to one day. Enjoy!