



Recipes

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Classic Peruvian Ceviche

Prep Time: 15 Minutes

Cooking Time: 2 Minutes

Serves 12

Ingredients:

24 each 4.5" White Corn Tortillas (20123)

1/2 cup Sugar

1 cup Water

1 cup Red Wine Vinegar

1 tsp. Salt

1 lb. Red Onion , cut into thin rings

3 lbs. Sea Bass , skinless , boneless , cut into 1/4" dice

3 cups Lime Juice

1 1/2 each Red Onions , diced

1 1/2 each Aji Amarillo Chili , stem and seeds removed ,
minced

1 1/2 each Jalapeño , stem and seeds removed ,
minced

1 1/2 inch piece Ginger , peeled and minced

1 1/2 bunches Cilantro , chopped

1 Tbsp. Aji Amarillo Paste

6 fl. oz. Ginger Ale

Kosher Salt , as needed

Directions:

1. In a medium bowl, combine sugar, water, red wine vinegar, and salt. Whisk well to combine. Add red onion rings, allow to chill a minimum of 30 minutes to pickle. Reserve.

2. In a large bowl, combine sea bass, lime juice, diced red onion, peppers, ginger, cilantro, paste, ginger ale and salt to create ceviche mixture. Fold together to combine. Reserve refrigerated for a minimum of 30 minutes to 'cook'.

3. Pre-heat deep fryer to 350°F.

4. To serve: Cut tortillas in half. Deep fry tortillas for 2 minutes, or until golden brown. Remove and toss with kosher salt. Scoop 6 fl. oz. of ceviche into a cup and place 4 tortilla halves along the edge. Serve.