



CEVICHE DE MARISCOS

RECIPE

Servings: 10

1/2 lb. Wild Corvina

1/2 lb. Calamari

1/2 lb. Octopus

1/2 cup Green
Pepper Julienne

3/4 cup Tomato
Sauce or Ketchup

1 cup Chopped Onions

1/2 cup Freshly
Squeezed Lemon Juice

1/8 cup Freshly
Squeezed Orange Juice

Dash of Hot Sauce

Chopped Cilantro

Blanch calamari in boiling water for 3 minutes; Cook octopus in water for 15 to 20 minutes; Once cooled, cut into small pieces; Marinate diced fish in lemon juice for 4 hours; Mix all ingredients and store in refrigerator for several more hours before serving (the longer it marinates, the more flavorful it gets!)

Serve chilled in a bowl with popcorn on the side