

GRAPEFRUIT CEVICHE



Prep Time: 20 minutes

Cook Time: 0 minutes

Total Time: 20 minutes (+ 30 minutes standing time)

Serves: 2 to 3

This fish ceviche prepared with a citrus marinade — and a mix of herbs and finely diced fruit and vegetables — makes a refreshing meal or appetizer that's perfect for sharing.

INGREDIENTS

1/4 cup Fresca® Grapefruit, plus more for pairing
8 oz very fresh sole or any firm-fleshed white fish, skin removed and cut into 1/2-inch pieces
1/2 cup lime juice
1/4 cup lemon juice
1 small clove garlic, minced
1 tsp salt
1/2 tsp ground cumin
1/4 tsp chili powder
1/2 cup diced fresh grapefruit
1/3 cup diced cucumber
1/3 cup diced pineapple
1/3 cup quartered grape tomatoes
1/4 cup thinly sliced onion
2 tbsp diced serrano chili pepper
2 tbsp finely chopped fresh cilantro
1 tbsp finely chopped fresh mint
Tortilla chips and crackers, for serving

INSTRUCTIONS

1. In medium nonreactive bowl, toss together sole, lime juice, lemon juice, garlic, salt, cumin and chili powder. Stir in grapefruit, cucumber, pineapple, tomatoes, onion, serrano pepper, cilantro and mint.
2. Cover and refrigerate for 30 to 45 minutes or until fish is firm and opaque through to the center.
3. Drain and discard all but 1/4 cup juices. Stir in 1/4 cup Fresca. Serve ceviche with tortilla chips and crackers. Pair with Fresca.

Tip: Sea bass, snapper or fluke can also be used in this recipe.