

LIONFISH CEVICHE

CRUDO STYLE

This rendition of Lionfish ceviche is not your typical ceviche that's fully cured in citrus juices. This is more of a crudo that is aimed at highlighting the freshness and vibrancy of this local fish. Lionfish offers a mild flavor and therefore will easily take on whichever flavor is introduced to it. It's important to note when making a ceviche or crudo is how you slice the fish. You'll want to slice it as thin as you can, and on a sharp bias, in order to break down the muscle fiber to ensure a nice, clean bite.

MAKES 2-3 SERVINGS

- 3 oz. Fresh Lime juice
- 3 oz. Fresh Lemon juice
- 4 oz. Lionfish (finely sliced)
- 1 tsp. Cilantro (Chiffonade)
- 1 tsp. Tomato (Chopped)
- 1 oz. Ponzu
- 1 tsp. Wasabi paste
- a.n Orange zest
- 1 oz. Soy sauce
- 15 Leafs Basil (chiffonade)
- 15 Leafs Mint (chiffonade)
- .25 oz. Jalapeño (thinly sliced)

Slice lionfish thinly on a bias then place in mixing bowl. Combine all liquids in a mixing bowl, along with wasabi paste. Place all of the herbs onto serving plate. After allowing fish to rest in liquid for 5 minutes, nicely arrange on plate and garnish.

The only proper way to handle lionfish is CAREFULLY!! Be sure to understand how to clean before cooking.

