

Seafood Plaki Ceviche

This dish is one that my wife and I have enjoyed on the beaches of Latin America, so I decided to adapt an old Greek favourite to this style of preparation, in my opinion it shows how an old classic can be redone in contemporary fashion blending the best that two cultures have to offer, I hope that you enjoy this light and cool seafood dish during those hot dog days of summer when no one really feels like turning the oven on. Serve it as a seafood appetizer or as a side salad dish on a bed of romaine leaves.

1 lb halibut fillet

4 lemons (Enough Juice to cover fish)

1 cup grated fresh tomato

1 green pepper, sweet, chopped

1 medium red onion, finely chopped

4 tablespoons chopped parsley

2 tablespoons fresh cilantro, chopped

1/4 teaspoon salt

1/4 teaspoon pepper

1/2 teaspoon oregano

1 jalapeno peppers, chopped (seeds removed)

2 tablespoons white vinegar

1 dash Tabasco sauce

2 tablespoons of honey

20 Kalamata olives, sliced

2 tablespoons small capers

Slice the fish (approximately 1/4-inch thick slices).

Marinate fish in the lemon juice in the fridge for 2 hours minimum or overnight this will cook the fish.

Stir often.

Pour off most of the juice (just leave it moist).

Add remaining ingredients except olive. Do this preferably a few hours before serving & refrigerate.

***Serve with crispy pita chips