



Salmon Ceviche

My husband learned this recipe in Alaska when he was up there fishing once upon a time. It is made with salmon and is really, really good. It is also very healthy! So here we go:

3 pounds salmon fillet
3 tablespoons capers
1 small red onion, thinly sliced
3 large lemons
1 small orange
Salt

Carefully skin the salmon. Rinse and pat dry it well. Using a very sharp knife cut the fish into medium sized cubes.

Place the fish into a glass bowl and add the capers and onions. Juice the lemons and the orange and generously season the juice with salt. Go ahead and taste the juice to make sure you have enough salt. you don't want ocean water salty but you do want a good balance of salt and acid. Pour the juice over the fish and carefully mix everything together.

Cover the bowl and place in refrigerator for a minimum of two hours. Serve the ceviche on a bed of lettuce and eat within two days! Enjoy!