



## White Fish Ceviche

3 cups skinned and deboned, cubed white fish  
2 TBS chopped parsley  
1 large chili pepper – seeds and membrane removed – chopped  
1 medium red onion – sliced  
4 large lemons – juiced  
1 large orange – juiced  
Salt

Place the fish, parsley, chili pepper and onions in a non-reactive bowl. Mix well.

Mix the juices together and add salt.

Pour juice over fish. Make sure to cover fish well. Cover and refrigerate overnight.

Serve ceviche with boiled sweet potatoes and boiled corn on the cob. Enjoy!