

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Ceviche

BY CHEF MARTY SLAVIN

(Serves 4-6)

Ingredients

1 lb. fish
(can be mackerel, red snapper,
shrimp, scallops or a combination
of them)

1 cup fresh lime juice

¼ cup olive oil

¼ cup diced onion

1 cup diced tomato

Salt and pepper

¼ cup chopped cilantro

1 peeled and diced avocado

2 diced fresh jalapeños

2 pickled jalapeños

Tortilla chips and wedges of lime
for garnish

Directions

If using fish fillets, cut them in to very small pieces and mix with the lime juice. Allow the fish to “cook” for about 15 minutes or until the fish starts to firm up and turns white. Drain off juice and reserve the fish.

Combine 2 tbsp. of the drained lime juice, olive oil, onion, tomato, salt, pepper, cilantro, avocado and jalapeños in a bowl and gently mix. Fold in the cooked fish. Serve immediately, ice cold with tortilla chips and lime wedges.



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