

---

## Fish Ceviche

*From the Kitchen of Brett Broussard*

**1/2 red onion, finely diced**

**1 jalapeno, minced**

**4 limes**

**2 lemons**

**1/2 cup fresh pineapple, 1/4 inch diced**

**3/4 pound white fish (snapper, redfish, speckled trout)**

**1 avocado peeled, diced**

**1/3 cup cilantro, chopped**

**1/3 tomatoes, chopped**

**salt and pepper to taste**

**tortilla chips for serving**

Juice the lemon and limes until you have about 1 cup of fresh juice. Place the diced white fish of your choice in a small glass bowl and pour in the fresh juice to cover the fish. Swish the fish around in the juice so that every piece floats in the liquid. Cover with saran wrap and refrigerate 3-4 hours until the fish is "cooked" and opaque. In a large bowl combine the red onion, jalapeno, pineapple, tomatoes, and cilantro. Set a fine mesh strainer over a small bowl and pour the fish into the strainer. Transfer the fish to the vegetable mixture.

Spoon out 3-4 tablespoons of the citrus juices and add to the fish mixture. Add the diced avocado just before serving and gently toss the mixture together to combine. Season with salt and pepper to taste. Serve with tortilla chips.

---