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Lionfish and Shrimp Ceviche

Raw diced lionfish & baby shrimp, marinated in lime mojito, tossed with a rainbow of peppers, red onions, garlic, olive oil and herbs.

1 lb fresh lionfish cut into ½ inch dice, no bones or bloodline
½ lb cooked baby shrimp, drained and reserved
6 limes, juiced
1 tsp Minced fresh garlic
¼ tsp. Sea Salt
¼ tsp. Fresh ground pepper
3 jalapenos, fine diced
2 tbsp cider vinegar
3 dashes Worcestershire sauce
2 tbsp cane sugar
¼ cup Bacardi Gold
¼ cup olive oil
¼ cup fresh chopped cilantro
3 tbsp Fresh chopped mint
1 cup, diced assorted sweet peppers
½ cup grape tomatoes cut in ¼'s
½ cup fine diced red onion
¼ cup sliced black olives

Method

Combine diced fish with fresh lime juice, jalapenos, salt, ground pepper, vinegar and Worcestershire sauce. Allow to marinate overnight, mixing often.

Once fish has cured overnight add cooked shrimp and drain off any surplus liquid but leaving the mixture moist.

Add all the remaining ingredients and toss together, allowing it to mature for a couple of hours before serving.

Can be served on a bed of lettuce with ripe avocado and fresh lime.