

Peruvian Ceviche

Serves 12

Ingredients:

1lb Conch, cubed 3lbs Northern Pike 6 each ripe mangoes, peeled and cubed 16-20 garlic cloves, chopped 2 teaspoons salt 1 teaspoon black pepper 4 teaspoons fresh cilantro, chopped 2 habaneros, seeded and chopped 20 limes, freshly squeezed 2 red onions, peeled, thinly sliced and rinsed

Instructions:

- 1) In large bowl, combine all ingredients except red onion and mix well.
- 2) Place red onion on top and let marinate 35 minutes-3 hours before serving.
- 3) Just before plating, mix again and serve with lettuce, corn, avocado or any other cold salad vegetables.