



Ceviche with Sablefish (Black Cod)

15 min

CA

OR

WA

Serves 2-4

Ingredients

Fish & Marinade

1 lb Sablefish (black cod) diced ½ inch

1 ½ cup lime juice (fresh if possible) skin removed and diced ½ inch

1 cup Maui or Vidalia onion diced ½ inch

Vegetables & Dressing

2 medium Roma tomatoes, seeds and membrane removed diced ½ inch

1-2 (depending on desired heat) jalapeño seeded and finely chopped

? cup cilantro minced (save some leaves for garnish)

? cup Spanish olives rough chopped
1 tablespoon extra virgin olive oil
Kosher or sea salt to taste
1.5 Tbsp. orange juice (fresh if available)
2 Tbsp. Fort George 3-Way IPA
½ tsp. sugar
1 large avocado diced
Tortilla fried for service

Prepare the Fish

Add Sablefish to a bowl with the diced onion
Add lime juice to cover. Refrigerate till fish is “cooked” (about 4 hours)
Drain lime juice off in a colander or strainer

Prepare the Ceviche

Mix tomatoes, jalapeño, minced cilantro, olives and olive oil in a bowl
Stir in the fish and onion.
Season to taste with salt...yes, taste it. Add more if needed
Add the orange juice and beer (and sugar if needed)
Just before serving, gently fold in the avocado.
Garnish with cilantro leaves and enjoy.
Serve with prepared tortilla chips or store-bought ones

Recipe by Chef Jeff Graham, [Fort George Brewery](#)

Species Group
Sablefish/Black cod