



# Ceviche



## Ingredients:

1 pound Sole Fillets cut into 1/2 inch pieces  
1 1/2 cups freshly squeezed lemon juice  
1 small onion very finely chopped  
4 tablespoons olive oil  
1/2 teaspoon dried oregano  
8 ounces chopped tomatoes  
4 Serrano chilies finely chopped  
2 tablespoons chopped fresh cilantro  
Salt and pepper  
Tostadas  
Fresh cilantro and avocados for garnish

## Directions:

Place the Sole into a glass dish and pour the lemon juice completely covering the fish. Cover and chill for approximately 6 hours. Stir the fish every now and then, checking for opaqueness which will indicate cooking of the fish. After all of the fish is opaque, take it out of the lemon juice and put it aside. Reserving the juice for future use.

In a larger bowl, combine the chilies, peppers, onions, olive oil, oregano and cilantro and tomatoes. Add salt, pepper and "Tapatio" to taste. Pour the juice that was reserved over the sole and mix all ingredients together.

Cover the bowl and place into the refrigerator for approximately 1 hour. After the hour, allow the Ceviche to stand at room temperature before serving. Serve on tostadas, garnish with cilantro and avocado if desired.

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