

Salmon Ceviche

Allow the mixture to marinate 30 minutes before serving, but not longer as the grapefruit will "overcook" the fish. You will notice that the salmon will become more opaque as it marinates. I like to serve it in individual parfait glasses for an elegant presentation and garnish with the remaining tablespoon of cilantro and bits of zest. This dish pairs well with a chilled glass of Sauvignon Blanc from New Zealand.

Serves 4

Ingredients

1/2 pound of boneless, sushi quality salmon, skin removed
1 ruby grapefruit, zested, sectioned, and juice reserved
1 avocado, cubed
1 mango or 1/2 cantaloupe, (about 1 cup), cubed
3 tablespoons cilantro, thinly sliced, divided
2 tablespoons mild flavored olive oil
1/2 teaspoon sea salt

Directions

Slice the salmon against the grain into thin 2-inch long strips. In a large bowl, gently mix grapefruit sections, avocado, mango, half the cilantro, and oil. Sprinkle with salt, grapefruit juice, and half the zest.

Marinate 30-40 minutes. Garnish with remaining cilantro and zest if using. Serve immediately.

Make It A Meal

Chipotle Chicken

Wine Pairing

Rose, Sauvignon Blanc, Orange Beet Mimosa, Pomegranate Margarita