Sundowner Fish Recipes

Seviche
Makes 6 to 8 servings

TYPES of FISH:
Bluefish (Bled, Skinned and Dark Red Meat Removed)
Striped Bass
Bay Scallops
Shrimp

Chopped green pepper may be added to this seviche or a few dashes of Tabasco may be added for spicy heat.

Ingredients
1 lb. Fish fillets
White Vinegar
1 tbsp. minced fresh Parsley
1 ½ tbsp. grated onion
1 large Tomato, peeled, seeded and diced
Salt and Pepper to taste
2 tbsp. Dry White Wine
1 teaspoon Dijon Mustard
2 tbsp. prepared chili sauce
1 teaspoon prepared Horseradish

Method
Cut raw fish fillets in cubes or strips, place in porcelain or glass dish and cover with vinegar. Marinate for 2 hours- the vinegar will “cook” the fish. Drain fish; mix well with parsley, onion, tomato, salt and pepper. Blend wine with 1 tbsp. of the vinegar, mustard, chili sauce and horseradish. Add to fish, mix well and chill for an hour or so. Serve on your favorite crackers.