

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.