

Ceviche

1 pound fillet of fish, a firm, mild, white fish like orange roughy, tilapia or turbot
Lemon juice to cover fish (usually takes about 5 lemons)
1/2 medium onion, medium dice
2 large ripe tomatoes, peeled and diced
3 T. chopped cilantro (use parsley if you cannot locate fresh cilantro)
3 T. olive oil
Two 4 1/2 oz. cans of diced green chile
1/4 t. dried oregano
2 ripe avocados, diced
Salt and pepper to taste - (Salt is what "marries" all the flavors together. Taste the ceviche prior to adding salt to get a good feel for the taste. Add at least 2 heaping teaspoons of salt, mix well and taste again. Add more salt if required.)

Cut the fish into small cubes and place in a glass bowl. Cover with the lemon juice (you can also use lime or a mixture of lime and lemon juice). Let stand in the refrigerator covered for at least 8 hours. This "cooks" the fish. Add remaining ingredients, (except avocado). Refrigerate a few hours more. When ready to serve, gently stir in the avocado.