

# Fort George Ceviche Recipe

SEAFOOD FEATURED: BLACK COD

INGREDIENTS	INSTRUCTIONS
<ul style="list-style-type: none"><li>• 1 lb Sablefish (black cod) diced ½ inch</li><li>• 1 ½ cup lime juice (fresh if possible) skin removed and diced ½ inch</li><li>• 1 cup Maui or Vidalia Onion diced ½ inch</li></ul> <p>---</p> <ul style="list-style-type: none"><li>• 2 Medium Roma Tomatoes, seeds and membrane removed diced ½ inch</li><li>• 1-2 (Depending on desired heat) Jalapeño seeded and finely chopped</li><li>• ½ cup Cilantro minced (save some leaves for garnish)</li><li>• ½ cup Spanish Olives rough chopped</li><li>• 1 tablespoon Extra Virgin Olive Oil</li><li>• Kosher or Sea Salt to taste</li><li>• 1.5 Tbsp. Orange Juice (fresh if available)</li><li>• 2 Tbsp. Fort George 3-Way IPA</li><li>• ½ tsp. Sugar</li><li>• 1 Large Avocado diced</li><li>• Tortilla Fried for service</li></ul>	<p><b>Step 1</b></p> <ul style="list-style-type: none"><li>– Add Sablefish to a bowl with the Diced Onion</li><li>– Add Lime juice to cover. Refrigerate till Fish is “Cooked” (about 4 hours)</li><li>– Drain lime juice off in a colander or strainer</li></ul> <p><b>Step 2</b></p> <ul style="list-style-type: none"><li>– Mix Tomatoes, Jalapeño, Minced Cilantro, Olives and Olive oil in a bowl</li><li>– Stir in the fish and onion.</li><li>– Season to taste with salt...yes taste it. Add more if needed</li><li>– Add the orange Juice and Beer (and Sugar if needed)</li><li>– Refrigerate</li></ul> <p><b>Just before serving</b> Gently fold in the avocado</p> <p>Garnish with cilantro leaves And enjoy</p>

RESTAURANT: FORT GEORGE BREWERY | CHEF: JEFF GRAHAM | #EatOregonSeafood

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