

# Island Ceviche

*Ceviche is an amazing flavor punch of freshness. Even though it originates from Peru, it has been adapted into many cultures around the world. The Caribbean not only took on ceviche, each island has their own take on it. Trinidad ceviche in particular really balances out the spice of peppers with natural sweetness from tropical fruits. This recipe takes traditional ceviche native to Trinidad and enhances it with some different culinary techniques.*



## Recipe

		Recipe Serves
		4
Ingredient	Amount	
Lobster	4 oz	
Red Snapper	4 oz	
Shrimp (Large 25 - 30)	6 oz	
Pineapple	1/2 ----	
Mango	1 ----	
Red Onion	1/2 ----	
Red Bell Pepper	1/2 ----	
Cherry Tomatoes	10 ----	
Habanero Pepper	1 ----	
Oranges	2 ----	
Limes	4 ----	
Lemons	2 ----	
Olive Oil	2 oz	
Sugar	1 tsp	
Cilantro	3 tbsp	
Tabasco	1 tbsp	
Cumin	1/2 tsp	
White Pepper	1/2 tsp	
Kosher Salt	1 tsp	

## Instructions

1. Heat olive oil in 10in skillet and cut cherry tomatoes in half. Add in cherry tomatoes, kosher salt, white pepper, cumin, and sugar into the skillet. Cook until cherry tomatoes start to caramelize and take off heat to cool down.
2. Zest one orange, lime, and lemon and juice all citrus fruit. Add juice of oranges, limes, and lemons in bowl with tabasco.
3. Chop lobster and red snapper into small-med dice and both plus shrimp into bowl of citrus juice.
4. Slice red onion thin, rough chop habanero pepper, and cut pineapple and mango into med dice.
5. In large bowl add pineapple, mango, red onion, red bell pepper, habanero pepper, cilantro, and cherry tomatoes into bowl.
6. Pour protein and citrus juice into big bowl and toss all together. Can serve right away, or let sit for 24 and let all flavors combine.