

Sierra Bonita

G R I L L

Sierra Bonita
Shelf Life: 1 Day

Recipe Item: Ceviche
Yield: 1 Quart

Ingredients in order of mixing	Qty.	Unit	Procedure for preparation
Mahi Mahi – sm. Diced	4	#’s	<p><u>THIS MUST MARINATE FOR TWO HOURS BEFORE SERVICE</u></p> <p>1). Squeeze enough lemons and limes to produce the allocated amount of juice. Combine the fresh squeezed juice with fish <u>only</u> all other ingredients in a large mixing bowl and mix until well combined. Allow fish to marinate for two hours before service, mix all other ingredients with marinated fish for half hour before service.</p>
Yellow bell pepper – julienne	1/4	ea	
Red bell pepper – julienne	1/4	ea	
Cilantro - chopped	1/4	bunch	
red onion – julienne	1/4	ea	
Celery – julienne	1	stalks	
Serrano chile – minced	1/2	ea	
Shallot – fine diced	1/4	ea	
Fresh lime juice	1/2	cup	
Fresh lemon juice	1/4	cup	
Fresh orange juice	1/4	cups	
Kosher salt	1	tbsp	
Ground white pepper	1/4	tsp	
Chopped garlic	1/2	tsp	