

## *Red Snapper Ceviche*

### **Ingredients**

2 pounds Red snapper  
1 cup fresh lime juice (about 12 limes)  
1/2 teaspoon salt  
1 small clove garlic, chopped very fine  
1 or 2 fresh jalapenos, minced  
1 teaspoon fresh chopped parsley  
1 teaspoon fresh chopped cilantro  
1 medium onion, chopped fine (1/2 cup)  
3 or 4 lettuce leaves  
1 pound sweet potatoes, roasted in the skin, peeled, and sliced into 1/2-inch-thick rounds  
1 pound yuca, peeled, cut into little-finger-sized slices, and boiled until soft

### **Preparation**

1. Cut the fish into 1/2" dice. Soak the diced fish in lightly salted water for 1 hour to tenderize. Drain well.
2. Put the fish in a bowl and fold in the lime juice carefully. Add the salt, garlic, and jalapeno and refrigerate for 15 to 20 minutes.
3. Just before serving, mix in the parsley, cilantro, and onion.
4. To serve, line a bowl or large platter with the lettuce. Place the *ceviche* in the center. Surround it with 3 separate mounds: sweet potato slices on one end, yucca on the other.

## *Seasoning blend for Rojo*

### **Ingredients**

3 oz paprika  
2 oz ground cumin  
2 oz ground coriander  
1 oz table grind black pepper  
3 oz onion powder  
1 oz old bay  
4 oz ancho powder  
2 oz cajun seasoning  
6 oz Lowry's seasoning salt  
3 oz garlic powder

### **Preparation**

Combine all ingredients in a mixing bowl and blend together with a whip.

## *Rojo Sauce*

### **Ingredients**

32 oz mayo  
4 oz relish  
1 oz dry seasoning mix for rojo  
1.25 oz chopped cilantro  
1 oz chopped fresh garlic  
1.5 oz lime juice  
1 oz chopped red onion  
3 qts ketchup

### **Preparation**

1. pour 32 oz of mayo into a mixing bowl
2. add 4 oz of sweet relish to the mayo
3. add 3 quarts of ketchup
4. add 1 oz of dried seasoning mix with the other ingredients
5. Then chop 1 bunch fresh cilantro, chop 1 clove of fresh garlic very fine, dice one onion finely diced.
6. use 1.5 oz of lime juice
7. combine all ingredients and whip together until season is mixed well
8. Add salt and white pepper to taste.

## *Blackened fish taco*

### **Ingredients**

5 oz fresh blackened Mahi  
1.5 oz shredded lettuce  
1 oz diced tomato  
1 each toufayan (flat bread)  
2 oz rojo sauce  
1 bu cilantro  
1 ea fresh lime wedge  
4 oz watermelon wedge

### **Preparation**

1. place blacken mahi on the flat top grill to be mark
2. remove and place into oven for 2 and a half minutes
3. place the flat bread onto the flat top grill to be lightly heated
4. remove the bread and spread rojo sauce on the bread
5. place the shredded lettuce on top of the sauce
6. place the fresh mahi on top of the lettuce
7. place the diced tomatoes on top of the fish
8. sprinkle with cilantro on top
9. close the sandwich with a lemon wedge into two bamboo skewers
10. place it on to a large serving plate
11. serve it with rojo sauce, pickle and a watermelon slice.