## **Catfish Ceviche**

Recipe courtesy of Alton Brown

## **INGREDIENTS**

1 pound US farmed catfish fillets, cut into ½-inch pieces

1 teaspoon grapefruit zest

1 teaspoon lime zest

½ cup grapefruit juice, freshly squeezed

1/3 cup lime juice, freshly squeezed

1 medium jalapeno, seeded and minced

1 medium tomato, seeded and diced

1 small red onion, finely diced

2 tablespoons extra virgin olive oil

4 cloves garlic, thinly sliced

1 tablespoon fresh cilantro leaves, chopped

1 tablespoon fresh oregano leaves, chopped

1½ teaspoons kosher salt

½ teaspoon sugar

½ teaspoon toasted and ground cumin

1 avocado pitted, peeled and diced



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**Yield:** 6-8 servings **Prep Time:** 30 minutes

**Inactive Prep Time:** 4 hours, 30 minutes to 8 hours, 30 minutes

## **DIRECTIONS**

- 1. Place the catfish, grapefruit zest, lime zest, grapefruit juice, and lime juice into a 1-gallon ziptop bag.
- 2. Place the bag into a leak-proof container and marinate in the refrigerator for 4 to 8 hours, turning 2 to 3 times during this time to evenly distribute the marinade.
- 3. Drain the marinade and place the fish into a large mixing bowl.
- 4. Add the jalapeno, tomato, onion, olive oil, garlic, cilantro, oregano, salt, sugar, cumin, and avocado and stir gently to combine.
- 5. Cover and refrigerate for 30 minutes prior to serving.