

## CEVICHE DE CABRILLA

*We like to make this ceviche when lemons and avocados ripen in the Ojai Valley. Feel free to substitute any firm, white-fleshed fish if sea bass or halibut aren't available.*

- ¾ pound very fresh boneless, skinless sea bass or halibut, cut into ¼- to ½-inch dice
- 3 Tbsp. fresh lime juice
- 3 Tbsp. fresh lemon juice
- 2 Tbsp. extra-virgin olive oil
- 1 tsp. dried oregano, preferably Mexican
- 2 Tbsp. juice from a jar of sliced pickled Jalapeños (sometimes labeled “Nacho Jalapeños”), plus ¼ cup pickled Jalapeños, minced
- ½ medium sweet white onion, finely chopped
- ¾ cup grape tomatoes or 1 medium firm-ripe tomato, cut into ¼-inch cubes
- ½ cucumber, peeled, seeded and cut into ¼-inch cubes
- 4 ounces pitted green olives (preferably not brined in vinegar; if they are, rinse with water before using), finely chopped
- ½ cup very finely crumbled cotija (firm Mexican cheese) or feta cheese (about 3 ounces)
- 1 Serrano chile, minced
- 2 Tbsp. fresh cilantro leaves, chopped
- 1 firm-ripe avocado
- Coarse kosher salt to taste
- Thick tortilla chips
- Mexican hot chile sauce, such as Cholula

In a medium bowl, combine fish and 2 tbsp. each of lime and lemon juice. Cover and refrigerate at least 3 hours and up to 6, stirring occasionally.

Meanwhile, mix olive oil, oregano (rubbed between your palms first if the flecks are large), and pickled Jalapeño juice in a large bowl.

Drain fish in a colander, discarding juices, and add to olive oil mixture. Toss to coat.

Add pickled Jalapeños, onion, tomatoes, cucumber, olives, cheese, Serrano, and cilantro. Peel avocado, cut into ½-inch cubes and toss gently with remaining 1 tbsp. lemon juice; add to bowl and toss ceviche gently and thoroughly. Season to taste with salt and remaining 1 tbsp. lime juice. Serve with tortilla chips and hot chile sauce.

Makes 8 to 10 appetizer servings.

