

Discover Classical South American Side Dish With Delicious And Easy Ceviche

What is ceviche?

Ceviche is a classical South American side dish that is made with fresh fish or seafood that is marinated in a citrus-based sauce. The acidity of the citrus juice "cooks" the fish or seafood, resulting in a dish that is both refreshing and flavorful.



Ceviche Cookbook: Discover a Classical South American Side Dish with Delicious and Easy Ceviche

Recipes by BookSumo Press

★★★★☆ 4.3 out of 5

Language	: English
File size	: 3191 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 110 pages
Lending	: Enabled



Ceviche is thought to have originated in Peru, where it is considered a national dish. However, variations of ceviche can be found throughout South America, and each region has its own unique take on the dish.

Ingredients

To make ceviche, you will need the following ingredients:

- 1 pound fresh fish or seafood, such as shrimp, scallops, or tilapia - 1/2 cup fresh lime juice - 1/4 cup fresh lemon juice - 1/4 cup red onion, thinly sliced - 1/4 cup cilantro, chopped - 1/2 teaspoon salt - 1/4 teaspoon black pepper

Instructions

To make ceviche, follow these instructions:

1. Cut the fish or seafood into small pieces. 2. In a large bowl, combine the fish or seafood, lime juice, lemon juice, red onion, cilantro, salt, and pepper. 3. Stir to combine. 4. Cover the bowl and refrigerate for at least 30 minutes, or up to 24 hours. 5. Serve the ceviche chilled, with tortilla chips or crackers.

Tips

Here are a few tips for making the best ceviche:

- Use fresh, high-quality fish or seafood. - Use fresh citrus juice. Bottled citrus juice will not have the same flavor. - Don't overcook the ceviche. The fish or seafood should be slightly firm, not mushy. - Serve the ceviche chilled. This will help to keep the fish or seafood from cooking further. - Garnish the ceviche with your favorite toppings, such as avocado, tomatoes, or peppers.

Ceviche is a delicious and easy-to-make side dish that is perfect for any occasion. It is a refreshing and flavorful dish that is sure to please everyone

at your table. So what are you waiting for? Dive in and discover the flavors of ceviche today!



Ceviche Cookbook: Discover a Classical South American Side Dish with Delicious and Easy Ceviche

Recipes by BookSumo Press

★★★★☆ 4.3 out of 5

Language : English
File size : 3191 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled
Word Wise : Enabled
Print length : 110 pages
Lending : Enabled

FREE

DOWNLOAD E-BOOK



Discover the Unbreakable Bond Between a Mother and Her Son in "Praying and Praising Mama"

Delve into an extraordinary narrative that celebrates the power of love, faith, and family in "Praying and Praising Mama." This captivating book will touch your...



It's a New Day Every Ten Minutes: Transform Your Life with Mindfulness

In the tapestry of life, we often get caught up in the threads of the past and the worries of the future, losing sight of the present moment. This...