

Tuna Ceviche

1 lb. sushi-grade tuna, sliced ½" thick
½ cup diced red onion
¾ c. fresh lime juice
½ tsp. fresh ground black pepper
1 large avocado, cut into ½" dice
¼ c. chopped cilantro
Kosher salt

Place tuna in a single layer on a baking sheet; freeze 15 minutes. Meanwhile, dice the red onion. Juice 4 to 6 limes to make ¾ cup juice. Cut tuna into ½" cubes. Put them in a ceramic or glass bowl (not metal). Use a plastic (not metal) spatula/spoon for stirring. Mix in onion, lime juice, and pepper. Cover and refrigerate 1 hour, stirring every 15 to 20 minutes. The tuna changes color slightly as it "cures". Just before serving, fold in the diced avocado and cilantro; season to taste with salt. Garnish with whole cilantro leaves. Fun served with thick Kettle-fried potato chips to scoop up the goodness!

Accompany with Cooper-Garrod Test Pilot P-61 Black Widow

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