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Fish en Escabeche

Ingredients

- 1 lb Firm White Fish Fillets; *
- 1/3 c Lemon Juice
- 1/3 c Lime Juice
- 1/4 c Olive Or Vegetable Oil
- 1 T Cilantro; Fresh, Snipped, **
- 1 t Oregano; Fresh, Snipped, ***
- 3/4 t Salt
- 1/4 t Pepper
- 12 ea Stuffed Green Olives; ****
- 2 ea Jalapenos Chiles; *****
- 1/4 c Onion; Finely Chopped, 1 sm
- 1 ea Clove Garlic; Finely Chopped
- 1 c Tomato; Seeded & Chopped
- 1 ea Avocado, Peeled & Chopped

* Fish should be Orange Roughy, Haddock, or Mackerel, cut into ½ cubes.

** If fresh Cilantro is not available, use 1 t dried cilantro leaves.

*** If fresh oregano is not available, use 1/4 t dried oregano leaves.

**** Olives should have pimiento stuffing.

***** Jalapeno Chiles should be seeded and chopped.

Instructions

Heat 3/4-inch of water to boiling in 10-inch skillet; carefully place fish in water. Heat to boiling; reduce heat. Simmer, uncovered, just until fish is opaque, about 30 seconds (DO NOT overcook or fish will fall apart); drain carefully. Mix remaining ingredients except tomato and avocado in a glass or plastic dish. Stir in fish carefully. Cover and refrigerate 2 day, carefully stirring occasionally. Just before serving, gently stir in tomato and avocado; drain. Serve fish mixture on saltine crackers or tortilla chips, if desired.

Courtesy of Meal-Master

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