

## CEVICHE MARINADE

4 ½ ounces vegetable oil  
5 lemons, juiced  
1 medium ripe tomato, roasted  
1 lime, juice & zest  
1 Tablespoon sea salt  
1/3 cup habanero salsa  
1 1/2 ounces honey  
1/2 orange, juice & zest

Garnish with diced tomato,  
avocado, red onion & chopped  
cilantro

Combine all ingredients except oil in blender and puree. Add oil slowly to emulsify. Chill in refrigerator 12 hours to infuse flavors before using.

For Ceviche: use 2 pounds fresh white fish (cut into 1/2 inch pieces), shrimp, scallops or combination. Place seafood in a non-metallic bowl. Cover with marinade. Refrigerate 12 hours. If desired, add garnishes at serving time, mixing into seafood. Serve with corn chips for dipping or in lettuce cups for an elegant appetizer.

## Habanero Salsa

2 cups sugar  
2 cups water  
Zest of 2 oranges (no pith)  
2 Tablespoons coriander seed  
2 Tablespoons linghams hot sauce  
1/3 cup sweet chili sauce  
(such as Mae Ploy)  
1/3 cup Mandarin orange segments  
¼ cup corn starch mixed with  
¼ cup water (slurry)  
1 Tablespoon cilantro, finely chopped

Roast habaneros, tomatoes and onions until charred. Stem habaneros and remove seeds. Lightly toast garlic in oil in sauté pan. Place all ingredients except oil in blender and puree. Add oil to emulsify. Chill before serving.  
Makes 2 cups