



*A light and refreshing summer dish, The Hake Kitchen & Bar's ceviche transports you to the pristine waters of Baja California with its mellow mahi mahi that's balanced by notes of citrus and hints of jalapeño. Simple to prepare, yet complex in its flavor profile, it's an ideal meal to serve guests.*

*Recipe from:  
Executive Chefs Frederico Rigoletti and Roberto Craig  
The Hake Kitchen & Bar  
1250 Prospect Street, La Jolla, CA 92037  
858-454-1637  
[www.thehake.com](http://www.thehake.com)*

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# Ceviche

Serves 6

1 c. white vinegar  
1 c. freshly squeezed lime juice  
1 clove garlic, pureed  
1 t. fresh oregano, finely diced  
1 1/8 lbs. mahi mahi (or another firm white fish, like halibut)  
6 T. extra virgin olive oil  
1/2 red onion, diced  
3 manzano chiles, diced (optional)  
6 T. cilantro, finely chopped  
3 T. basil, finely chopped  
10 fresh spearmint leaves, finely chopped  
Salt and pepper to taste

Mix the vinegar, lime juice, garlic and oregano to prepare the marinade.

Cut the fish into 3/4-inch cubes. Place in the marinade and let it rest for 15 minutes.

Add the olive oil, onion and chiles refrigerate for at least 1 hour and up to 24 hours. The longer it marinates, the more the acid in the lime and the vinegar will “cook” the fish.

Just before serving, add cilantro, basil and spearmint. Salt and pepper to taste. Mix and serve.

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