



CAPE NORTH HALIBUT AND MANGO CEVICHE

INGREDIENTS

2 Lbs fresh atlantic halibut cut into
½ inch cubes
½ Cup fresh lime juice
1/3 Cup fresh lemon juice
¼ Cup ironworks distillery
(cranberry liqueur)
2 Jalapenos seeded and minced
1 ½ Mangos peeled and diced
1 Cup diced red onion
1 Bunch cilantro chopped
2 Tsp pink peppercorns
1/3 Cup minced chives
½ Red pepper diced fine
½ Yellow pepper diced fine
Salt and fresh black pepper to taste

PROCEDURE

1. Combine halibut, lime juice, lemon juice, liqueur, minced jalepeno peppers in a glass or wooden bowl, cover and chill for 1 ½ to 2 hours.
2. After ceviche has set add onion, chives, peppers and pink peppercorns. Mix well, cover again and place back in cooler for 30 minutes.
3. To finish add mango, cilantro, and season with sea salt and fresh black pepper.

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