CEVICHE DE PESCADO RECIPE

While we often think of pairing a German wine grape with German foods, Riesling does amazingly well with other cuisines from around the world. The citrusy notes of a dry Riesling make a great pairing with fresh ceviche, a preparation where the fish is "cooked" with citric acid. Try this easy ceviche recipe at home and pair with a bottle of Compton Riesling.

12 ounces very fresh pacific cod or other firm white fish, diced (frozen and thawed fish is okay too)*

½ cup finely chopped red onion

½ cup finely chopped cucumber

½ cup chopped fresh cilantro

1 small jalapeño, minced

1 large garlic clove, minced

3-6 limes, juiced (you can mix in lemon and sour orange too)

½ cup diced tomato (optional)

1 avocado, diced small

Salt and pepper

Tortilla Chips or tostadas for serving

INSTRUCTIONS

Place the diced fish in a non-reactive bowl or dish, dash of salt and pour lime juice over. Cover and put in the fridge for 15 minutes. You can chop your veggies before this step or while your fish is "cooking" in lime juice in the fridge.

After 15 minutes, stir the fish and lime mixture and put back in the fridge for 15 minutes longer, or until the fish turns opaque white and easily flakes with a fork.

Remove fish from the fridge, add other ingredients, and gently stir to combine. Return the bowl to the refrigerator for additional chilling time and let flavors meld (15-30 minutes). Add salt and pepper to taste. Serve in a bowl with plentiful tortilla chips for dipping, or spoon ceviche on top of tostadas and garnish as desired.

*This preparation may not eliminate all food-borne pathogens. Those concerned or at higher risk of illness can broil the fish for 6-10 minutes at 400 degrees, cool, chill, and cut up to blend with the other ingredients. Using frozen or labeled "previously frozen" or "sashimi grade" fish to make ceviche can also be a less risky option.