

# GROUPEL CECICHEL

A fresh Florida favorite. This bright and flavorful grouper ceviche is the perfect dish to present for your next party appetizer!



## GROUPEL CECICHEL

### INGREDIENTS

1 bunch of cilantro  
1 tomato  
1 purple onion  
1 garlic clove  
1 jalapeño pepper

1 habanero pepper  
2 limes  
2 lemons  
2 oranges

0.5 oz of ginger  
1 lbs of fresh grouper  
1 green plantain  
salt & pepper to taste  
tortilla chips

### INSTRUCTIONS

1. Dice your grouper and place it in a bowl. Juice each lemon, lime, and orange over the diced grouper until completely covered. Set in the refrigerator for 30 - 40 minutes to allow time to "cook".
2. Dice up your garlic, habanero, tomato, ginger, red onion, jalapeno, and cilantro, and place in a bowl and set aside.
3. Peel and thinly slice your plantain.
4. Rinse plantain slices in cold water to remove excess starch.
5. Carefully fry your plantain slices until golden brown.
6. Combine your mixed veggies with the grouper and citrus juice in a bowl and toss.
7. Begin plating the final dish by scooping the grouper and veggie mix into a new serving dish.
8. Top the ceviche with a scoop of citrus juice place down your fried plantains and serve with tortillas on the side.

