

Wining and Dining *the Casa di Vino Way*

Ceviche Solero

Yield: 4 servings

Amount	Measure	Ingredient -- Preparation Method
1	pound	shrimp -- cleaned, peeled, and cut in pieces
1	pound	snapper fillets -- skinned and cut in 1-inch cubes
1	tablespoon	olive oil
1	tablespoon	fresh orange juice
1	tablespoon	white vinegar
1/2	cup	fresh lime juice
1	tablespoon	garlic -- chopped
1	tablespoon	red onion -- chopped
4	ounces	diced red bell pepper (about 3/8 cup)
1		jalapeño -- diced (with seeds)
1	pinch	ground cumin (cominos)
1	teaspoon	salt
1	tablespoon	chopped cilantro leaves
		endive lettuce -- for garnish
		pepper strips and lime slices -- for garnish

Cook shrimp, in boiling water to cover, 1 minute. Strain and refrigerate, covered, until chilled. Combine snapper cubes, oil, orange juice, vinegar, lime juice, garlic, onion, bell pepper, jalapeño, cumin, salt, cilantro in large bowl. Add shrimp; cover and marinate in the refrigerator at least 6 hours. Serve on endive or lettuce strips garnished with pepper strips and lime slices.

From the Chronicle by Lou Parris on Aug 06, 1997

Suggested Wine Pairing: 2008 Beso de Vino Macabeo

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)