

# Crab & Haddock Ceviche

*Appetizer*

**8 servings**

## **Ingredients:**

1 Package Aquamar Day's Catch Haddock Filets, cut into thirds

1 Package Aquamar Day's Catch Salmon Filets, cut into thirds

2 ea. Grapefruit, Ruby Red or Pink

½ cup Cucumber, English, quartered, sliced

¼ cup Radish, red, thin sliced

1 ea. Pepper, Jalapeno, small dice

1 ea. Lime, juiced

1 tbsp. Soy Sauce

1 tbsp. Olive Oil

2 tsp. Honey

¼ cup Cilantro, chopped

½ tsp. Salt, sea

Tortilla Chips

## **Instructions:**

1. Cut away peel and pith from grapefruit. Cut along membranes, releasing segments into a medium nonreactive bowl, cut segments in half, reserve juice in bowl.
2. Combine all ingredients except filets in large bowl.
3. In shallow container, line filets on bottom and pour mix over filets. Refrigerate for at least 1 hour, or overnight.

4. Gently fold all ingredients together until thoroughly mixed.
5. Serve immediately in chilled Margarita glasses, or small plates with tortilla chips on the side.