

Ceviche Mexican Style



2 lbs white fish (seabass, halibut, etc.)
1/2 cup lime juice
3 medium onions, finely chopped
2 carrots, finely chopped
1/3 cup parsley, finely chopped
1/3 cup cilantro, finely chopped
4 pickled yellow chiles, finely chopped
1 (2 1/2 oz) can sliced olives
1 1/2 cups orange juice, optional
1 cup white vinegar
1/2 cup olive oil
2 tsp celery salt
1/4 t marjoram
1/4 t minced garlic
1 1/2 t oregano
1 1/2 pounds tomatoes, diced
1/2 cup finely chopped celery

Dice fish, discarding skin and bones. Pour lime juice over fish, cover and refrigerate 6 hours, stirring occasionally. (Fish may be placed in a large wide-mouthed jar.) Drain fish well, then add onions, carrots, parsley, cilantro, chiles, olives, orange juice, vinegar, oil, celery salt, marjoram, garlic, oregano, tomatoes and celery. Refrigerate 6 hours or overnight. Serve in seafood cocktail glasses or serve as a dip with crackers. Makes about 3 1/2 quarts.