

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Umiah (Borneo Ceviche)

Ceviche is well-known these days; fresh fish marinated in citrus so that it's "cooked." This version has flavors unlike any other ceviche you've had...

- 1 lb whitefish (mackerel, halibut, cod), no skin or bones*
- ½ cup freshly squeezed lime juice (4-5 limes)*
- 2-3 red Thai or Serrano chiles, sliced into strips*
- 1 tsp salt, plus more to taste*
- 6-8 shallots, peeled, thinly sliced (or 1 small white onion)*
- 2 inch fresh ginger, peeled, thinly sliced*
- ¼ cup fresh cilantro leaves, chopped*
- 2-3 sprigs curly-leaf parsley, chopped*

Cut the flesh into thin slices. Reserve 2 Tbsp lime juice and marinate the fish in the rest of the juice for 30 minutes, turning every 10 minutes or so. Once the flesh goes from translucent to white, drain and discard the marinade juice.

While the fish is marinating, grind the chiles with the salt until finely divided. When the fish is ready, add chiles, shallots, ginger, herbs and reserved lime juice. Season with more salt, to taste. Serve immediately as an appetizer, or as a fish dish at a festive Asian buffet meal.

Yield: About six servings, as a meal dish

Preparation time: 45 minutes, including marinating time

