

Salmon, Halibut, and Scallop Ceviche with Coconut

From **Big Small Plates** by Cindy Pawlcyn with Pablo Jacinto & Erasto Jacinto, Ten Speed Press

Serves 6

4 ounces scallops
8 to 12 ounces salmon
8 to 12 ounces halibut
1 cup freshly squeezed lime juice

1 teaspoon sea salt
1/4 teaspoon freshly ground white pepper
1/2 teaspoon finely chopped seeded serrano chile
1 red onion, minced
1 (14-ounce) can unsweetened coconut milk

2 coconuts
1 or 2 avocados, sliced
Cilantro sprigs
Extra virgin olive oil



Slice the scallops into 1/4-inch-thick circles and place in a nonreactive bowl big enough to hold all the seafood. Cut the salmon and halibut into 3 or 4 lengthwise strips about 1 inch wide, then cut these strips crosswise into 1/4-inch slices to match the scallops. Add this to the scallops. Pour 3/4 cup of the lime juice into the bowl and mix gently but well, making sure all the seafood gets coated with some juice. Cover and put in the refrigerator to marinate 2 hours.

Put the seafood in a colander to drain, and clean out the bowl while it's draining. Return the seafood to the clean bowl, along with the salt, pepper, chile, onion, coconut milk, and remaining 1/4 cup lime juice. Mix gently but well, then cover and refrigerate at least 1 hour, but no longer than 6 hours.

When you're ready to serve, crack each of the coconuts into 3 cup-shaped pieces. Check the ceviche for seasoning and fill each of the coconut bowls with some of it. Garnish with avocado slices, a sprig of cilantro, and a drizzle of olive oil. If the coconut shells are too much trouble, just serve the ceviche in small bowls or in sea scallop shells, if you have them.

Plantain Chips

3 very green unripe plantains
Ice water
Salt, for seasoning the chips
Peanut or vegetable oil, for frying

To prepare the plantains, cut off the tips and remove the peel. You may need to make a few lengthwise slits along the ridges of the peel to loosen it first. Have a container of ice water ready for soaking the sliced plantains. Add a few shakes of salt to the water. Slice the plantains lengthwise about 1/8 to 1/16 inch thick, and soak them in the ice water for 15 to 20 minutes. Drain the plantains.

To fry the plantains, pour the oil to a depth of 1 1/2 inches into a heavy-bottomed frying pan and heat to 365°F. Carefully lower a few slices of plantain at a time into the oil, taking care not to overcrowd the pan. Fry for about 1 minute until crisp, remove to paper towels to drain, and salt while hot. Allow the oil to return to temperature before frying the next batch.