

WALLEYE CEBICHE: FIRST COURSE

This refreshingly delicious cebiche-style Walleye appetizer takes time to marinate, but the end result is superb. Jalapeno peppers add zing to the fresh tomatoes and red peppers. Serve in tall chilled glasses. Be sure to include a long handled spoon so that customers can eat every morsel! This makes an elegant presentation.

FAMILY RESTAURANT	NO
CASUAL DINING	NO
FINE DINING	YES

Ingredients	Quantity	Procedure	
Lemon juice, fresh squeezed	1/2 cup	1. Combine lemon juice, lime juice, tequila, hot pepper, sweet onion, garlic, and salt in bowl. Set aside.	
Lime juice, fresh squeezed	1/2 cup		
Tequila (optional)	1 tsp.		
Jalapeno pepper, finely diced	1 ea.		2. Cut Walleye fillets into 1/2-inch chunks.
Sweet round onion, small diced	1/4 cup		3. Fold chunks into juice mixture. Tightly cover and refrigerate 24 hours, stirring to incorporate flavors as needed.
Fresh garlic, minced	1 Tbsp.	4. Just before serving, carefully fold pepper, celery, cilantro and plum tomato pieces into Walleye mixture.	
Salt	1/2 tsp.		
Walleye fillets, skin and bones removed	1 lb.	5. Place in chilled glasses. Garnish with wedges of lemon or lime.	
Sweet red peppers, 1/2-inch cubes	1/2 cup		
Celery, finely chopped	1/4 cup		
Fresh cilantro, chopped	2 Tbsp.		
Plum tomatoes, skinned and seeded, 1/2 inch cubes	1/2 cup		
Lemon or lime wedges	garnish		

COSTING PROCEDURE

Walleye Fillet _____ + Remainder of Meal _____ = Total Cost _____ \$ Margin _____
 Selling Price _____ Food Cost % _____

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