

# nice WINERY

## Salmon Ceviche

*Chef Randy's recipe is a perfect accompaniment to our Nice Texas Blanc!*



8 oz salmon, skin off, small dice  
2 T English cucumber, small dice  
2 T roma tomato, small dice  
2 T mango, small dice  
1 T jalapeno, small dice  
1 T red onion, minced  
½ avocado, small dice  
1 T cilantro, finely chopped

1 T mint, finely chopped  
½ C orange juice, freshly squeezed  
½ C lime juice, freshly squeezed  
½ C lemon juice, fresh squeezed  
½ tsp dill  
½ tsp Aleppo chili flakes  
Salt & Pepper to taste  
\*Serve with blue corn tortilla chips

### Directions

1. Cut the salmon, all vegetables, all fruit, the cilantro, and mint to its specified size and place in a medium size bowl. Stir well to mix all ingredients together.
2. Juice citrus and pour into your mixing bowl. Ensure all ingredients are submerged into the citrus juices, place in the cooler for 30-45 minutes until salmon has turned opaque in color.
3. Season the ceviche to taste with salt and pepper. Place on top of blue corn tortilla strips and garnish with fresh dill and Aleppo chili flakes.