

CEVICHE from Jane Ford

1 pound whitefish, cleaned and diced

juice of 5 good-size lemons (about 1 cup)

1 cup chopped tomatoes, peeled

3-4 small hot green chilis

1/4 cup salad oil

1 tablespoon dry white wine

1 teaspoon oregano

1/2 teaspoon basil

1 teaspoon coriander

2 avocados, diced

1 Spanish onion, chopped

3-4 teaspoons capers (optional) or green olives

Pour lemon juice over fish and let stand for 3 or 4 hours. Add other ingredients.

Refrigerate several hours. Serve very cold, garnish with avocado and onion