

## Ole's Famous Halibut or Salmon Ceviche



2 lbs. Salmon or Halibut  
1 fresh hot red pepper, cut into julienne  
1 small sweet red pepper, cut into julienne  
1/2 small purple onion, cut into julienne  
2 ripe tomatoes, seeded chopped, cut into 1/4 inch cubes  
1 garlic clove, finely minced  
2 teaspoons brown sugar  
2 tablespoons chopped fresh coriander  
2 tablespoons chopped fresh parsley  
Salt and freshly ground black pepper to taste  
2 cups fresh lime juice  
1/2 cup lemon juice

In a large glass bowl combine all ingredients, toss gently but thoroughly, being sure fish is well coated with citrus juices. Cover and refrigerate for 5 hours (stir occasionally).

Garnish - 2 avocados, peeled and cut into 16 slices, brushed with lemon juice, chopped parsley.

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