

Snapper Ceviche, Salmon Poke, Shrimp Aguachile Seafood Appetizers with TIO JORGE® Plantain Strips, Chips & Toston Cups



Servings: 6-8



Total Time: 60 min.



Level: Intermediate

INGREDIENTS

- TIO JORGE® Plantain Chips
- TIO JORGE® Plantain Strips
- TIO JORGE® Plantain Toston Cups
- Salmon Poke
- Tuna Poke
- Snapper Ceviche
- Shrimp Aguachile

For the TIO JORGE® Plantain Chips

- 8oz Plantain Chips
1. Preheat fryer to 350°F.
 2. Place Plantain Chips in fryer basket and fry for about 2-3 minutes.
 3. Drain over lined plate, season with salt & reserve.

For the TIO JORGE® Plantain Strips

- 8oz Plantain Strips
1. Preheat fryer to 350°F.
 2. Place Plantain Strips in fryer basket and fry for about 2-3 minutes.
 3. Drain over lined plate, season with salt & reserve.

For the TIO JORGE® Plantain Toston Cups

- 8 each Plantain Cups
1. Preheat fryer to 350°F.
 2. Place Plantain Cups in fryer basket and fry for about 2-3 minutes.
 3. Drain over lined plate, season with salt & reserve.

For the Salmon Poke

- 1 lb. sockeye salmon, cut into $\frac{3}{4}$ inch cubes
- $\frac{1}{4}$ cup soy sauce
- 1 tsp. rice wine vinegar
- 1 tsp. sriracha
- 1 tsp. sesame oil
- $\frac{1}{4}$ tsp. sesame seeds

1. In a medium-sized bowl combine diced salmon, soy sauce, vinegar, sriracha, sesame oil and sesame seeds. Cover and refrigerate.

For the Tuna Tartar

- 1 tsp. wasabi paste
 - 2 tbsp. soy sauce
 - 2 tsp. finely grated ginger
 - 2 tbsp. mirin
 - 1 tbsp. yuzu juice or lime juice
 - 1 tsp. sesame oil
 - ¼ cup (60ml) olive oil
 - 1 lb. sashimi-grade tuna, cut into ¼ inch cubes
 - 1 tbsp. sesame seeds, toasted
 - 1 cup wasabi guacamole
1. Combine the wasabi, soy sauce, ginger, mirin, yuzu, sesame oil and olive oil in a bowl. Add the tuna, sesame seeds, avocado and spring onion to the dressing, and stir to combine.
 2. Serve immediately.

For the Shrimp Aguachile

- 1-pound shrimp, peeled, de-veined, tail off
- Sea salt, for sprinkling
- Aguachile sauce, see recipe
- 2 red radishes, thinly sliced
- ¼ ea. red onion, thinly, sliced
- 2 ea. avocado, thinly sliced
- 1 ea. jalapeno, thinly sliced
- fresh cilantro leaves

1. Cut the shrimp in half lengthwise.
2. Arrange on a serving platter and season with salt.
3. Cover shrimp with Aguachile Sauce.
4. To serve, add the radishes, red onion, avocado & cilantro and mix.

For the Aguachile Marinade

- 1 cup lime juice
 - ¼ cup onion, chopped
 - 2 tomatillos
 - ½ cup fresh cilantro leaves, chopped
 - 1 Serrano pepper, seeded, halved
 - 1 pinch of salt
1. Place all the ingredients in the blender in the order listed and secure the lid.
 2. Blend for 1 minute, reserve.

For the Snapper Ceviche

- 8 oz. Yellow Tail Snapper, diced
- ½ c. lime juice
- ¼ c. Mango, peeled diced small
- 3 T. chopped cilantro
- 3 T. small diced red onion
- 1 T. minced Jalapeno pepper
- ¼ tsp Kosher salt

PROCEDURE

1. Place shrimp in boil with citrus juice and marinate for 2-4 hours.
2. Add rest of ingredients, gently stir and serve.