

# Islander Ginger Beer Ceviche

**Buy one four pack of Islander Ginger Beer  
for the recipe and another to enjoy while you cook!**

- 2 lbs firm white fish fillets (or 1 lb. firm white fish and 1 lb. large shrimp, peeled and deveined and cut in half lengthwise)
- 2 Bottles Islander Ginger Beer
- ½ cup lime juice
- 1 cup diced fresh tomato
- 4 Tbsp. chopped fresh Italian flat leaf parsley
- 2 Tbsp. chopped fresh cilantro
- 1 tsp. sea salt
- 1 tsp. cracked black pepper
- 1 tsp. dried oregano leaves
- ½ - 1 jalapeno pepper, seeded and thin sliced chopped (optional)
- 3 green onions, minced
- To serve – lettuce leaves and diced avocado



Thin slice fish fillets and place in a glass bowl.

Marinate fish in Islander Ginger Beer and lime juice in the fridge overnight; gently stirring the mix every now and again.

Add tomato, parsley, cilantro, salt, pepper and oregano. Chill again for 2 hours.

Toss in jalapeno and green onion to taste, 30 minutes or so before serving, knowing that the longer the jalapeno and onion sits, the spicier the ceviche will be.

To serve: Arrange lettuce leaves in a bowl or stemmed parfait glass. Toss avocado in with the ceviche mix, use a slotted spoon to arrange the fish, herbs, jalapeno, tomatoes and avocado over lettuce, drizzle with a bit of the marinade liquid and serve.



*Recipe by Culinary Expert, Heidi Billotto:  
HeidiBillottoFood.com*

*Read more about Islander Ginger Beer at  
CharlotteLivingMagazine.com*