

Seafood Marinated in Citrus Juice



Ingredients:

1. 2 pounds whitefish
2. Juice of 6 limes
3. Juice of 3 lemons
4. Juice of 3 sour oranges
5. 4 teaspoons salt
6. 3/4 teaspoon black pepper
7. 1/4 cup vinegar
8. 2 medium onions, sliced very thin
9. 2 or 3 red or yellow hot peppers, slivered
10. Boiling water

Method:

1. Cut fish into bite-size pieces, and place in a bowl. Pour juices over it. Add salt, pepper, and vinegar. Let refrigerate about 6 hours.
2. Pour boiling water over the onions, and drain. Add to the fish. Add slivered hot peppers and let refrigerate overnight.
3. Serve.