

## Captain Billy Trimble's Kick Ass Ceviche Recipe

- Black drum fillets
- 1 Dozen medium shrimp
- LOTS of limes
- 1 Orange
- Olive oil
- Sea salt
- Black pepper
- Tabasco
- Cilantro
- Jalapeños
- Bird peppers
- Green olives
- Capers
- Half an onion

### Step One:

Begin with the fillets of a fresh black drum and about a dozen medium-size shrimp, deveined. Rinse fish fillets and shrimp with fresh water. Cube drum fillets and shrimp into a glass bowl, and then cover with freshly squeezed lime juice and set aside in the fridge for about an hour. Drain the lime juice off of the fish or shrimp; it is now ready to be combined with the other ingredients.

### Step Two:

Medium-finely dice half an onion, de-vein and dice two jalapeños (Serrano can serve here as well) and several bird peppers to taste, chop a handful of green olives, and chop a bunch of cilantro. Combine and add a hand full of capers. Add salt (lightly), pepper, and a couple of dashes of Tabasco and olive oil, and then stir together.

### Step Three:

Squeeze the juice of one orange, and then enough lime juice to cover the fish. Cover and set in the fridge for at least four hours. Strain off the citrus juices before serving.