

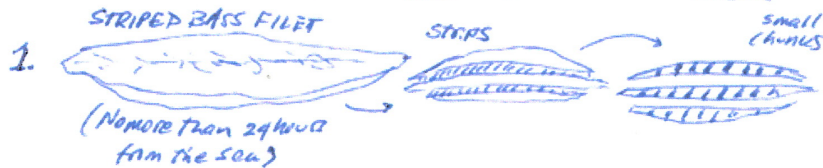
# ceviche de los bancos alejenos

## Ceviche de los Bancos Alejenos

30 DEC 05



### "CEVICHE DE LOS BANCOS ALEJENOS"



1. LEMONS and LIMES JUICED (enough to cover Bass f.let chunks)
3. Habanero peppers - chopped (or Habanero chili Salsa)
4. Onions = chopped fine
5. Garlics, peeled and chopped fine
6. Cilantro chopped, but not recognisable - OK, so how much of each? basically, lots

Chef de la Cuisine - Ian

Asst chefs - Jeremy (critically important items)

Rebecca

Consumers of this dish noted:

Matthew - "very tasty"      Michele - "A wake up for the Palate!"  
Andrew - "most disgusting"      Christopher - "an AZing"  
Jenny - "Please send recipe"      Robert - "Absolutely Wonderful"  
Michael - "Excellent - esp. to Ian"      Alex - "Ditto"  
Jan - "The best I ever had"  
Tomiko - "Velly taste, Round-eyes!"

Submitted by Ian Rawson

as a child my family's menu consisted of two choices: take it or leave it  
buddy hackett