Garden Summer Ceviche

1 lb fresh firm saltwater fish, cut into 1/2- inch cubes or thinly sliced
juice of 6 limes
juice of 1 lemon
1/4 tsp sea salt
1/2 red onion, thinly sliced
2 cloves garlic, minced
1 jalapeno, seeded and diced
2 T extra virgin olive oil
Juice of half an orange
1 cup grape tomatoes, sliced
1/4 cup cilantro, chopped
1 avocado, diced
sea salt and fresh cracked pepper to taste
6-8 butter lettuces leaves

Place cut fish in non-reactive mixing bowl. Add lime juice, lemon juice and season with sea salt. Add sliced onions, garlic and jalapeno, cover and let marinate for 15-30 minutes in refrigerator. After "cooking" fish in citrus mixture, drain excess liquid. Add extra virgin olive oil, orange juice, tomatoes, cilantro and avocado. Gently mix and season with sea salt and fresh pepper to taste. Serve in martini glass on top of fresh butter lettuce.

Recipe by Garden Chef Megan McCarthy

ATLANTA BOTANICAL GARDEN