

Tuna Ceviche

<http://userealbutter.com/2010/07/05/tuna-ceviche-recipe/>
from the [New York Times](#)

1 lb. maguro (sashimi-grade tuna), cut into 1/2-inch cubes
1/2 red onion, small dice
4 stalks green onions, chopped (just the greens)
1 clove garlic, minced
1 jalapeño pepper, seeded and minced
1 tbsp capers, drained (optional)
1 ripe avocado, diced
1 mango, peeled and diced (optional)
salt and pepper to taste
6 tbsps lime juice
1/4 cup olive oil
1/4 cup fresh cilantro, rough chopped to taste

Refrigerate the diced tuna until ready to use. Place the onion in a small bowl of cold water for five minutes. Drain the onion and pat dry. In a large bowl, combine the onion, green onions, garlic, jalapeño pepper, capers, avocado, mango (if using), salt, pepper, and 2 tablespoons of lime juice. Toss. Add the tuna to the bowl. In a small bowl or vessel, mix the remaining 4 tablespoons of lime juice and 1/4 cup of olive oil together. Pour over the contents of the bowl and toss. Add the cilantro just before serving. Serves 6 to 8 as an appetizer.