

CAFE THOMPSON RECIPE

GRILLED MAHI MAHI FISH ON SKEWERS

Anticuchos de Pescado is a traditional Peruvian dish of marinated fish on skewers. The origins of anticuchos date back to the Incan empire, but the modern version has evolved due to the influences of various cultures that have settled in Peru.

SERVES 10

INGREDIENTS

- 2 1/4 pounds mahi mahi fish, cubed
- 14 fresh garlic cloves, crushed
- 1/4 cup paprika
- 1/4 cup kosher salt
- 2/3 cup white vinegar
- 1 1/4 cup fresh lemon juice
- 1 1/4 cup olive oil
- 2 1/4 teaspoons ground black pepper
- 1/4 tablespoon ground cumin
- 10 skewers
- 2 red peppers, cut into cubes
- 2 red onions cut into 2-inch cubes
- Lettuce, potato slices and cooked corn, for garnish

Sauce

- 2 1/2 tablespoons olive oil
- 2 yellow peppers, blended
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper



DIRECTIONS

Cut the fish into 1 1/2 -inch cubes.

In a bowl, mix all of the remaining ingredients except the peppers and onion. Marinate the fish in this mixture for 30 minutes.

Thread the fish pieces onto skewers, grouping 3 pieces per stick. Add the peppers and onion.

Grill the skewers on a hot grill, turning them and brushing with oil until fully cooked.

Serve on a plate or platter, garnished with lettuce, potato slices and cooked corn.

Drizzle the sauce over the fish before serving.

Sauce

In a frying pan, heat the oil over medium heat.

Add the yellow pepper, salt and pepper.

Cook for approximately 5 minutes, stirring occasionally.

Pour the sauce over the grilled fish before serving.

Side dishes

Boiled Potatoes

Corn on the Cob

