



Ceviche de Cangrejo

Crab Ceviche

Serves 8



Jason Varney

What I love most about the way ceviche is prepared in Ecuador is how all of the various notes sing out distinctly—the bright flavors and acidity of the citrus fruits and tomato, the heat and crunch of the jalapeño and onion, the smooth savor of the olive oil, the tender sweetness of the crabmeat, the pungent leafiness of the cilantro, and the gentle spike of the salt all fall into perfect harmony.

—Chef Jose Garces

From *The Latin Road Home* by Jose Garces, Lake Isle Press, 2012

AJÍ COSTEÑO Ecuadorian Hot Sauce

INGREDIENTS

4 fresno chiles, seeds and ribs removed, finely diced
 ½ plum tomato, finely diced
 ¼ Spanish onion, finely diced
 2 scallions (white and green parts), finely chopped
 2 Tbsp minced fresh flat-leaf parsley
 2 Tbsp minced fresh cilantro
 2 Tbsp distilled white vinegar
 2 Tbsp freshly squeezed lime juice
 1 Tbsp extra virgin olive oil
 ½ tsp agave nectar
 Kosher salt

Makes 1 cup

PREPARATION

Combine all the ingredients in a bowl except for the salt and mix well. Remove half of the vegetables and set aside in a separate bowl. Pulse the remaining half in a food processor only until the vegetables are finely chopped; it should not be a smooth sauce. Fold in the reserved vegetables. Season the sauce to taste with salt. Chill before using.

To turn up the heat, use the whole red Fresno chile. Note that it's important to chop the vegetables finely even though they're going into a food processor; otherwise your sauce will be too watery. Store it in a sealed container in the refrigerator, and it will keep for weeks.

CEVICHE DE CANGREJO Crab Ceviche

INGREDIENTS

½ red onion, finely diced
 2 small plum tomatoes, finely diced
 2 small jalapeño chiles, seeds and ribs removed, minced
 Grated zest of 2 oranges
 ¼ cup freshly squeezed orange juice
 Grated zest of 2 limes ¼ freshly squeezed lime juice
 ¼ cup extra virgin olive oil
 2 tsp agave nectar
 2 lb shelled, cooked peekytoe crabmeat
 1 lb shelled, cooked stone crab claws
 ¼ cup minced fresh cilantro
 Kosher salt and freshly ground black pepper
 Crunchy Things (popcorn, plantain chips, nuts) for serving
 Lime wedges, for serving
 Ají Costeño, for serving

PREPARATION

Combine the onion, tomato, jalapeño, orange and lime zests and juices, oil, and agave nectar. Mix well. Gently fold in the crab and cilantro and season to taste with salt and pepper. Divide the ceviche among eight small bowls, garnish with your choice of crunchy things, and serve immediately with lime and ají.