

#113: Latin American Connections**Seafood Campechana****Susan Spicer, Rosedale/Bayona**

16 ounces black drum, diced (red snapper or mahi mahi can be substituted)

1 cup lime juice, divided

1 large poblano, Anaheim or Hatch chile

1 cup chopped fresh tomatoes (seeds removed)

1 cup ketchup

1/2 cup finely chopped white onion

1/2 teaspoon toasted and chopped cumin seeds (or ground cumin)

1/2 jalapeno, minced (serrano can be substituted)

1/2 cup chopped Manzanilla olives

1/4 cup reduced shrimp stock (optional)

1/2 cup olive oil

1 tablespoon hot sauce (or to taste)

1/4 cup chopped cilantro, plus a sprig for garnish

1 teaspoon minced garlic

4 ounces lump crab meat (claw meat can be substituted)

4 ounces shrimp, grilled or boiled and roughly chopped

1 avocado, peeled and sliced

1/4 cup chopped green onions

Kosher salt

Tortilla chips

Place the drum in a medium bowl and season with kosher salt. Add 1/2 cup of lime juice, adding more if necessary to almost cover the fish. Refrigerate at least 15 minutes in the refrigerator until the fish turns white and becomes opaque.

Grill, broil or roast the chile on a gas stovetop, turning occasionally until blackened all over. Transfer to a bowl, cover with plastic wrap and let steam. When cool, peel and remove the stem. Seed and chop the chile.

In a large bowl, combine the tomatoes, ketchup, onion and chile. Stir to combine, then add the remaining lime juice, cumin, jalapeno, olives, shrimp stock, olive oil, cilantro and garlic. Season with kosher salt.

Drain the drum and add it to the tomato mixture. Fold in the crab meat and shrimp. Spoon the Campechana into a serving bowl. Arrange avocado slices on top, then garnish with a sprig of cilantro and chopped green onions. Serve with tortilla chips.

Makes 8 to 10 servings.