

## Ceviche: The Pescetarian Dish

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**Date :** 2014/01/29

I found out that ceviche is hard to make.

After coming back from Punta Cana, I tried to make ceviche two times, using a mixture of [this recipe](#) and [this](#). I used Halibut, as that is the fresh white fish in Victoria, where I currently live.

The result is only mediocre. It is nowhere near the original ceviche I had in Punta Cana. Every night. Aaaah, Punta Cana. Ceviche.

One problem is to be careful with onion, if you use a raw onion, as the [second recipe](#) tells you to. Too much onion really spoils the taste. It is probably much better to use green onions, as the [first recipe](#) says.

The real problem is that the lime aroma is too strong. First time, I used actual lime, but the pulp got in. I could never clean it completely, so the ceviche was way more sour that it was supposed to be. The second time I used lime juice and was able to drain it completely, but it was still too sour.

I wish I could get back to Punta Cana to eat ceviche. Le sigh.