

# Blue Catfish Ceviche

An invasive species that is downright tasty!!

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## Ingredients

- 1 ½ Grapefruit juiced
- Zest of ½ Grapefruit
- 3 limes juiced
- Zest of 1 lime
- 1 Tbsp granulated sugar
- 1 Tbsp Chopped cilantro
- 1 lb of the freshest Blue Catfish available

## Instructions

1. Combine all ingredients in a gallon sized resealable bag.
2. Shake to combine.
3. Cut Catfish into 1" thick cubes.
4. Marinate for exactly 4 hours.
5. Cut a cube in half to determine doneness.
6. Catfish is fully cooked when evenly opaque throughout.