**Snapper and Mango Ceviche**

**Ingredients:**

4 red bell peppers small diced

5 red onions small diced

3# mango chunks, small dice

4 oz. garlic, minced

Ginger-garlic paste, to taste

5# snapper, skinned and small diced

2 cucumbers, peeled small diced

Salt, pepper, and sugar to taste

**Sauce:**

20 limes

10 oranges

1 cup sugar

1 bunches cilantro (leaves and stems) rough chopped

3 serrano chilies

**INSTRUCTIONS**

**Sauce:**

1. Cut the oranges and limes in half. Juice them into the blender. Make sure no seeds get in.
2. Cut the stems from the chilies.
3. Put all other sauce ingredients in the blender and blend until smooth.
4. Adjust seasonings to taste.

**Ceviche:**

1. Mix all ingredients together in a large plastic container. Pour sauce over. Adjust seasonings to taste.