

Ceviche surf smelt poke:

2 servings

12-16 raw (fresh or thawed) surf smelt (for the safest poke, freeze to below -4°F for at least 7 days)

salt

½ t freshly grated ginger

3 limes

4 ripe tomatoes

½ a sweet onion, chopped

2 t toasted sesame oil

chopped cilantro

Clean the smelt (save the eggs for another dish); remove the backbone, tail, and fins; cut in half and cut each half into 3-4 even pieces. Cover with the juice of 2 limes, add ginger, and ½ teaspoon salt and mix. Let rest overnight in the fridge.

Seed and chop the tomatoes into approx ¼ inch cubes, salt generously and let rest overnight in the fridge.

To serve: drain the smelt and tomatoes, combine, add the chopped onion, sesame oil, juice of ½ lime, and chopped cilantro. Stir well and serve over rice.

<http://www.kwiaht.org/FoodSecurity.htm>