

Marinating raw fish in a sharp citrus juice is a cooking technique used by most Pacific Islanders, with only the preparation and added ingredients changing within each culture. With 1500 varieties of sea life in the waters surrounding Fiji, naturally their national dish should be one made with fish- Kokoda, traditionally served in a half coconut or giant clam shell.

### Ingredients

- 1 lb. white fish fillets (Mahi-Mahi, cod, or snapper)
- 3 large limes
- 1 cup fresh coconut cream
- 1 large onion, chopped fine
- 1 teaspoon Tabasco)
- 2 tomatoes, diced
- 1 large green bell pepper, diced
- Pinch salt

### Directions

1. Remove any bones from the fish.
2. Cut the fish into bite-sized pieces.
3. Marinate overnight in juice of limes and salt in a ceramic or glass bowl and refrigerate. Occasionally stir with a wooden spoon. The fish should appear white as if cooked.
4. Just before serving add the coconut cream, chopped onion and chili.
5. If you chill for too long the cream will solidify.
6. Decorate with tomato and bell pepper.
7. Serve in a large bowl, or as individual servings on a bed of lettuce in a coconut half-shell.