

# CUISINE NOIR

**PHILADELPHIA'S**  
Exploding Urban  
Renaissance

**Top Apps**  
for the Savvy Traveler

**10 Recipes**  
to Take Your Taste Buds  
Around the World

**Your Next Getaway**  
at a **Black B&B**

**GUATEMALA:**  
A Treasure Trove of History, Culture, Luxury and Charm



## Taking Your Taste Buds on a Journey Around the World

There is no doubt that food and travel go together. In fact, some travel to destinations just for the food and therefore, focus their entire trip around where and what they are going to eat. The cities of New Orleans, Chicago, Philadelphia and New York come to mind for trips like this, as do the countries of Italy, Brazil, Thailand, South Africa and Mexico.

Everyone has a food memory that transports them back to that special place and time. We reached out to 10 chefs, celebrities and home cooks to see where their memories take them and the good news is that you'll get to come right along one recipe at a time.



**Justice Stewart | New York**  
@justicegourmet  
gourmetdeconstructed.com.

The inspiration for this dish is the rich food culture of the Virgin Islands and my love for fishing. After visiting many restaurants while there, I was inspired to prepare my own dishes using local ingredients that included purchasing fresh shark meat from a local fisherman. The waters that surround the island provide some of the freshest seafood and this recipe is my twist on a classic ceviche.

### SWORDFISH CEVICHE

#### INGREDIENTS

1 pound fresh swordfish filet, diced into 1/2-inch pieces  
1 1/2 cups fresh lime juice  
1 medium red onion, chopped into 1/2-inch pieces  
1 small red bell pepper, diced medium  
1 small yellow bell pepper, diced medium  
1 large plum tomato, chopped into 1/2-inch pieces  
1-2 fresh scotch bonnet peppers (or 1-2 jalapenos), finely diced  
1 cup mango, diced small-medium  
1/3 cup cilantro, chopped plus a few leaves for garnish  
1 to 2 tablespoons extra-virgin olive oil  
salt and pepper to taste  
juice of 2 navel oranges

#### PREPARATION

1. In a large stainless-steel bowl, combine the fish, lime juice and onion. Use enough juice to cover the fish completely to allow it to cook evenly (too little juice can cook fish unevenly). Cover and refrigerate for about 4-6 hours or until a cube of fish no longer looks raw when broken open. Drain the lime juice out through a strainer.
2. In a separate large bowl, mix together the peppers, tomato, hot chilies, mango, cilantro and olive oil. Put in the fridge for an additional hour to allow the flavors to blend.
3. Stir in the fish and season with salt to taste. Add the juice from the oranges and stir. Cover and refrigerate if not serving immediately. The ceviche should stay fresh refrigerated for up to 48 hours.