



Shrimp Ceviche

Ingredients

- 1 lb. medium-small shrimp
- 1 cup fresh lime juice
- 2 Roma (plum) tomatoes. diced
- ¼ cup red or white onion, chopped
- ½ cup diced cucumber
- 1 serrano chile, seeded & minced
- 1-2 Tbs. cilantro, chopped
- 1 tsp. Worcestershire sauce
- ½ tsp. hot pepper sauce
- 1 ½ tsp. ketchup
- 2 Tbs. olive oil
- Salt & freshly ground pepper, to taste
- 1 avocado, diced

Directions

Cooking and Marinating the Shrimp

1. Bring 1 quart salted water to a boil and add ¼ cup of the lime juice. Add in the shrimp, cover and let the water return to the boil. Immediately remove from the heat, set the lid askew and pour off all the liquid. Replace the cover and let the shrimp steam off the heat for 10 minutes.
2. Spread out the shrimp in a large glass or stainless steel bowl to cool completely. Peel and devein the shrimp: One by one lay the shrimp on your work surface, make a shallow incision down the back and scrape out the (usually) dark intestinal tract. Cut the shrimp into two or three pieces. Toss the shrimp with the remaining ¾ cup lime juice, cover and refrigerate for about an hour.
3. In a small strainer, rinse the onion under cold water, then shake off the excess liquid. Add to the shrimp bowl along with the cilantro, ketchup, hot sauce, olive oil, cucumber, tomatoes, chile. Taste and season with salt and pepper. Cover and refrigerate briefly.

Serving the ceviche

Spoon the ceviche into sundae glasses, martini glasses, or small bowls: garnish with diced avocado, sprigs of cilantro and slices of lime.