

Ceviche

(It is important in a dish such as this to use the freshest and best tasting ingredients)

Serves 4 (or appetizer for 6)

1/2 pound Gulf Shrimp*

1/2 pound tilapia or red snapper fillet, large dice

1 large jalapeno, finely diced

1 avocado, diced

2 tomatoes, seeded and diced

3 small Lebanese cucumbers, or 1 small garden cuke, peeled, seeded and diced

6 limes

1/3 cup cilantro

Tortilla chips

Dressing:

1 tbsp. hot sauce

1/2 tsp Sugar

1 lime

Method:

1. Boil water in a medium pot. Blanche shrimp for 2 minutes and immediately remove to a prepared ice bath to stop cooking. Peel, clean and chop into bite sized pieces. Cover with the juice of three fresh squeezed limes and chill in refrigerator for 2 hours.
2. Toss jalapeno, tomato, cucumber and onion together in a large bowl.
3. Mix together dressing ingredients
4. 1/2 hour before serving, toss tilapia pieces in the juice of three limes.
5. Just before serving, add avocado and cilantro to the bowl with the jalapeno, tomato, cuke mixture. Add dressing and toss to coat. Salt to taste.
6. Drain fish well and add to the vegetables. Toss and mix well.
7. Serve in dishes or martini glasses with tortilla chips.

*I like Gulf Shrimp because, in my experience, they taste better, seafood from the Gulf of Mexico is currently the most regulated and inspected in the world, and it supports an industry hard hit.