

Shrimp Ceviche

The appetizer *seviche*, also known as ceviche or cebiche, consists of fish marinated in fresh citrus juice, herbs, and chiles. Instead of heat, the ascorbic acid in the juice "cooks" and tenderizes the fish, transforming its color from translucent to opaque white. When making Ceviche, be sure that the lime juice completely covers the fish for even cooking, and since the dish begins with raw seafood, use only fresh fish.

(Below is a quick summer version, using precooked shrimp)

- 2 lbs. Precooked Shrimp, tails removed
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 small red onion, diced
- 1/3 cup chopped cilantro
- 1 small jalapeno pepper, seeded and chopped
- 1 small avocado, diced
- 1 cucumber, seeded and diced
- 1 Tbsp. hot sauce
- ¾ cup lime juice
- 1 Tbsp. olive oil
- ½ tsp. salt
- Sliced olives (optional)

In a large bowl, place shrimp, peppers, onion, avocado, cucumber and cilantro. In a small bowl, whisk together lime juice, olive oil, hot sauce, and salt. Pour over shrimp and vegetables, toss and refrigerate 1 hour.