

# Shrimp and Scallop Ceviche

This is a great summertime dish. A perfect light appetizer with a side of tortilla chips. Or make cheese nachos and top it with ceviche.

## Ingredients

3/4 pound Jumbo Shrimp, shell on

1/3 pound Sea Scallops

Lemon Juice (can be from a bottle)

Juice from 3-4 Limes

1 Tomato, chopped

1 Cilantro small bunch, remove stems, chopped (save a couple stems for garnish)

1 small Red Onion, diced

Celery heart, (see photo), leaves and stalks, diced or chopped small

Small Jalapeño pepper, diced (optional but if you remove seeds and stems you get flavor without heat)

1/2 Yellow or Orange Bell Pepper (more mild than green one), chopped small

2-3 tablespoons your favorite Salsa

Avocado, chopped

Olive Oil

Salt, to taste

Lemon Pepper, to taste

Tortilla Chips



## Preparation

Fill a large pot with cold water. Salt heavily and add a 1/4 cup of lemon juice. Stir to dissolve the salt. Place Shrimp and Scallops in the water and let set for 15 to 30 minutes. Dump out the water removing the shrimp and scallops. Refill pot and place on stovetop under high heat. Salt the water (like you would pasta water) and bring to a boil.

While the water is coming to a boil, rinse and clean any debris or tough muscle from the scallops. Cut each scallop into 6-8 pieces. Place the scallops in a large glass/ceramic mixing bowl. Squeeze the juice of two (2) limes over the scallops and then toss to coat.

Add just the shrimp to the pot and boil for 3 minutes. (More than 3 minutes and the shrimp will get tough.) Once cooked strain off the shrimp and place in an ice bath to stop further cooking. Once chilled, peel and rinse the cooked shrimp. Chop each shrimp into thirds or quarters depending on the size of the shrimp. Place the chopped shrimp in with the scallops. Toss to coat.

Chop or dice your fresh vegetables and herb except for the avocado and add to the seafood. Add the juice of one more lime (2 if not real juicy). Toss to coat. The mixture should be in a pool of juice in the bottom of the bowl. Add in the salsa. Add salt and lemon pepper. Toss to coat. Cover with plastic wrap. Refrigerate for a minimum of 3 hours.

Just before you are ready to serve, add the chopped avocado to the ceviche as well as a drizzle with olive oil. Lightly combine as to not smash the avocado. Using a slotted spoon to strain off most of the juice, place in a bowl to serve. Garnish with cilantro leaves. Surround with tortilla chips to serve.