

Ecuadorian Seafood Ceviche

Ingredients:

1/4 cup Hot Red Pepper Jelly
1 Tblspn Lime Zest
1/4 cup fresh Lime Juice

1/2 lb, peeled Large Shrimp, (quickly cooked) Cut each shrimp in 2 or 3 pieces depending on size

1/2 lb, Fresh Firm White Fish* (Monkfish, Snapper, Cod, Halibut), chopped into 1/2" pieces

1 cup Fresh Mango, diced (equivalent to one typical mango)

1/2 cup Fresh Pineapple, diced

1/2 cup Red Bell Pepper, diced

1/4 cup Cilantro, chopped

1 Avocado, diced

*Ok, in Ecuador they would use tilapia or other warm-water fish. I prefer cold-water fish.



Preparation:

1. Whisk together the first three ingredients.
2. Quick cook your cleaned and deveined, shrimp for about 2 minutes in boiling water.
3. I used monkfish because it was fresh that day. It was already well trimmed but it did require a bit more trimming of some tough membrane. The white edges on some of the fish are because I placed the fish in a bath of cold, salted, lemon water as I cut it into pieces. I recommend this step as it freshens up the meat. The water may turn cloudy which is a good thing. Drain the fish and pat dry before using it.
4. Place the shrimp, fish, mango, pineapple, and pepper in a glass bowl. Pour in the juice and jelly mixture. Cover and chill for 4-5 hours, stirring occasionally.
5. Just prior to serving; Gently mix in the avocado and cilantro.
6. Garnish with fresh lime wedges and more cilantro

Options:

Add other seafood such as squid, octopus, or lump crab meat (cooked)

Substitute or add with chopped cucumber, orange pieces, red onion, fresh oregano, fresh corn.

Add some heat with some Tabasco, Red Hot, or Sriracha sauces.

Serve with Tortilla chips

