
Shrimp Ceviche

Description

While working as the chef on a private yacht, Chef Ryan spent a good amount of time traveling through the coasts of Mexico and he created this recipe from his experiences and flavors of his travels. And it's the perfect way to start up the Cinco de Mayo festivities!

Total time: 1 hr 30 min Yield: 6 to 8 servings

Ingredients

2 lb small shrimp (peeled & deveined, 61 to 70 ct.)
3 limes (juiced, freshly squeezed)
2 clove garlic
1/2 small red onion (finely chopped)
2 medium tomatoes (cored, small diced)
1 jalapeño (stemmed, seeded, finely chopped)
1 bunch cilantro (finely chopped)
1 1/2 tsp salt
1/2 tsp freshly ground black pepper
2 Tbsp soy sauce
1 avocado (peeled, pitted, small diced)
1 bag of tortilla chips

Prep Time: 1 hr 25 min Cooking Time: 5 min Total Time: 1 hr 30 min

Instructions

In a large pot, bring 1 quart of salted water to a boil. Add the shrimp and blanch for 30 seconds to 1 minute, depending on size of shrimp. Drain the shrimp and place into a bowl of ice water to stop the cooking for 1 minute. Drain the shrimp from the ice bath and place the blanched shrimp in a glass bowl.

Mix in the lime juice, garlic, red onion, tomatoes, jalapeño, cilantro, salt, pepper and soy sauce. Mix well. Add the avocado in last and gently fold in. Cover and refrigerate for about 1 hour. Serve with your favorite tortilla chips for delicious light appetizers for your upcoming Cinco de Mayo.

Recipe brought to you by:

Chef Ryan Covert