

SHRIMP CEVICHE



Ingredients:

1	Pound	Wild Caught Shrimp, (uncooked), peeled & deveined
½	Teaspoon	Sea Salt
2	Medium	Limes, juiced
2	Large	Lemons, juiced
2	Large	Roma Tomatoes, seeded & chopped medium
3	Each	Radishes, sliced or chopped
¼	Small	Sweet Red Onion, chopped very fine (about ¼ cup)
1	Medium	Orange or Yellow Bell Pepper, seeded & chopped small
1	Small	Jalapeno, chopped very fine (seeds & pith removed)
2	Large	Fresh Garlic Cloves, minced
2	Each	Fresh Oranges, segmented and each segment chopped large
2	Tablespoons	Fresh Cilantro (or parsley), chopped
2	Medium	Avocados
		Salt & Pepper to taste

Directions:

1. Rinse and pat dry shrimp. Salt and let stand for a few minutes.
2. Coarsely chop shrimp and toss with lime and lemon juice. Toss every couple of minutes to make sure all the shrimp is coated with the juice (the acid in the lime and lemon will “cook” the shrimp).
3. After 5 or 6 minutes, add the remaining ingredients (except cilantro and avocado). Cover and refrigerate for 45 minutes to 1 hour.
4. Just before serving cut avocado in half, remove pit and cut the flesh into bite sized pieces (save shell). Toss avocado and cilantro with remaining ingredients, salt and pepper to taste, and serve in avocado shell halves with tortilla chips.