

Shrimp Ceviche

Serves four

1 ½ pounds peeled and deveined shrimp
½ lemon
1 TBS peppercorns
3 limes - juiced
1 medium orange – juiced
Salt
3 TBS finely chopped white onion
1 jalapeño – remove membrane and seeds and chop finely
1 cup peeled, seeded and finely diced cucumber
1 small tomato – finely chopped
¼ cup chopped cilantro
1 avocado – peeled and cubed
8 tostadas

Set a bowl with ice water aside.

Bring a pot of water to a boil with the lemon and peppercorns. Add the shrimp and cook for about 3 to 4 minutes – until it changes color to salmon/pink. Drain the shrimp and add it to the ice water.

Cool the shrimp down completely. Chop it and place it in a shallow casserole dish.

Add the lime and orange juice, and salt to taste. Make sure all the shrimp is covered with juice. Cover the dish with plastic wrap and place it in the fridge for about 30 minutes.

Add the onion and jalapeño, mix and refrigerate for another 30 minutes.

Remove from the fridge and add the cucumber, tomato, cilantro and diced avocado. Mix well without mashing the avocado. Taste and adjust the salt if necessary.

Serve on tostadas and enjoy!