

## Fresh Bay Scallop Ceviche

During summer in Florida, along select locations along the Big Bend and Panhandle, you can dive for your own scallops, catch them by hand, and eat them fresh that night. If you can't catch your own, a reputable seafood dealer will have bay scallops that most likely have been frozen and thawed.

**Prep time:** 30 minutes

**Cooking/Additional Time:** 2 hours

**Total Time:** 2 hours 30 minutes

**Serves:** 4 appetizer appetizers

### Ingredients

- o 4 dozen bay scallops
- o 2 tbsp. fresh lemon juice
- o 3 tbsp. fresh lime juice
- o 1 firm, ripe mango, diced small
- o 1 firm, ripe red tomato, seeded and diced small
- o ½ red bell pepper, diced fine
- o 4 sprigs cilantro, leaves removed and chopped fine
- o 1/2 jalapeno pepper, chopped fine
- o 2 dozen cleaned scallop shells for serving ceviche



### Directions

#### Step 1

Combine all ingredients in a large ceramic (or glass, or other non-reactive material) bowl and mix gently.

#### Step 2

Cover with wrap and let flavors meld for at least two hours in refrigerator, if you can resist that long. Ceviche will be best after 4 hours, but beyond 24 hours the citrus will toughen up the scallops and take some of their tenderness.

#### Step 3

When serving, mix ceviche gently and place two scallops and some liquid into a scallop shell for eating by hand.