

Recipe

Strawberry & Shrimp Ceviche

Ingredients

1 lb of raw shrimp—shell-off, deveined.

1 pint of sliced strawberries

8-10 fresh limes—juiced (for 1 cup of fresh lime juice)

1 tablespoon of rice-wine vinegar

1 sliced cucumber

2 sliced shallots

¼ cup of extra virgin olive oil

1/2 cup of chopped fresh cilantro—leaves and stems

2 tablespoons of chopped fresh mint

2 sliced jalapeños

1 teaspoon of salt & pepper

Directions

- Clean and devein the shrimp, if necessary.
- Place the shrimp in a large mixing bowl with the lime juice, rice vinegar, ½ teaspoon salt, and 1 teaspoon of pepper. Toss with a spoon to coat the shrimp in the juice and seasonings.
- Set the juiced shrimp bowl aside at room temperature.
- Slice your cucumber, shallots, jalapeños and strawberries into thin slivers. Rough-chop the fresh cilantro and mint. Combine the sliced fruit/vegetables with the herbs, mixing with a spoon.



- Season the herbs-fruit-vegetables with 1/2 teaspoon of salt. Allow it to marinate for 15-30 minutes—some of the juice will release from the cucumber and the strawberries during that time.
- Toss the shrimp with the herbs-fruit-vegetables and your olive oil. Mix to allow all of the ingredients to meld and get coated in the liquid.
- Transfer the shrimp bowl to your refrigerator and let it rest for 90 minutes to 4 hours. The acid in the lime will slow-cook the proteins in the shrimp—turning them a light pink color.
- Serve with warmed-up tostadas and sliced avocado.

Chef Chris Atwood's Notes:

*Summertime screams out for salt-kissed seafood and bright fruity flavors. One of the simplest ways to prepare fresh shrimp is **ceviche**. This South-American preparation spread across Latin America—where raw fish or seafood are “cooked” in tart citrus juice. I say “cooked” with scare-quotes, because no heat is used to firm up the seafood. Instead, the citric acid (and vinegar) break down the shrimp’s proteins—keeping a soft texture while turning the flesh a “cooked” pink hue. It’s bright. It’s light. It’s crunchy. And, it pack a pinch of heat from the jalapeño. An ideal make-ahead dish for beach picnic or backyard dinner with your amigos.*

