



Enjoy with Sauvignon Blanc

CITRUS SHRIMP CEVICHE WITH AVOCADOS

1 pound medium-small shrimp, peeled and deveined
2 Tbsp salt
 $\frac{3}{4}$ cup lime juice (juice from 4-6 limes)
 $\frac{3}{4}$ cup lemon juice (juice from 2-3 lemons)
1 cup finely chopped red onion

1 serrano chile, ribs and seeds removed, minced
1 cup chopped cilantro
1 cucumber, peeled diced into $\frac{1}{2}$ -inch pieces
1 avocado, peeled, seed removed, cut into $\frac{1}{2}$ -inch chunks

In a large pot, bring to a boil 4 quarts of water, salted with 2 Tbsp salt. Add the shrimp and cook for 1 minute to 2 minutes max, depending on size of shrimp. (Over-cooking the shrimp will turn it rubbery.) Remove shrimp with a slotted spoon and place into a bowl of ice water to stop the cooking.

Drain the shrimp. Cut each piece of shrimp in half, or into inch-long pieces. Place shrimp in a glass or ceramic bowl. Mix in the lime and lemon juice. Cover and refrigerate for a half hour.

Mix in the chopped red onion and serrano chile. Refrigerate an additional half hour.

Right before serving, add the cilantro, cucumber, and avocado

Serves 4-6.

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