

## *Ceviche*

*Bobby Collins*

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|---|--|
| 1 fillet of cod, haddock, or snapper, diced into small pieces | 2 Tbsp. minced cilantro                        |
| ½ lb. small peeled shrimp, cut into small pieces              | 2 Tbsp. minced shallot                         |
| 6 sea scallops, cut into small pieces                         | 2 hothouse tomatoes, seeded and chopped        |
| 8 limes, juiced   | 1 large avocado, diced                         |
| 1 small orange, juiced  | 1 large jalapeño, seeded, deveined, and minced |
|   | 1 tsp. extra-virgin olive oil                  |
|   | Salt and pepper to taste                       |

Place 2 to 4 small serving bowls or ramekins in the freezer to chill. You can also use shot glasses or martini glasses to serve in.

Combine fish, shrimp, and scallops in a small bowl and mix with the lime juice and orange juice. Cover with plastic wrap and place in refrigerator for 45 minutes.

Combine cilantro, shallot, tomatoes, avocado, jalapeño, and olive oil in another small bowl. Sprinkle with salt and pepper and reserve.

Remove seafood mixture from the refrigerator and drain the liquid well. Mix in the salsa mixture, season with more salt and pepper to taste, cover with new plastic wrap, and place back in the refrigerator for another 45 minutes.

When ready to serve, remove the bowls or ramekins from the freezer and spoon the ceviche to serve. Garnish with some fresh sprigs of cilantro and a couple of lime slices.

For variation, add mango.