

Ceviche, Baby!

A Raw Seafood dish

Ceviche is a very popular dish that originated in South America.

Ingredients:

1 lb. either peeled deveined shrimp, red snapper, tuna, scallops
5-7 limes, juiced
1 teaspoon ground cumin
3 tablespoons chopped red onion
6-10 cherry tomatoes, chopped
1 small clove garlic, minced
1/3 cup extra virgin olive or coconut oil
1 handful cilantro (coriander leaf)

Method:

Slice fish into chunks. If using shrimp or scallops, leave whole. Place all ingredients in a bowl and mix. Refrigerate for an hour and enjoy with guacamole and salsa. Serve in stemware for a dramatic presentation.

Serves 2-4

