

## Shrimp Ceviche Cocktail

from Epicurious

by Rick Bayless *Mexico One Plate at a Time*  
makes 3 cups, serving 6 as an appetizer

### Ingredients

1/2 c plus 2 tbsp fresh lime juice  
1 generous pound unpeeled smallish shrimp  
(41/50 count)  
1/2 medium white onion, chopped into 1/4-  
inch pieces  
1/3 c chopped fresh cilantro, plus several  
sprigs for garnish  
1/2 c ketchup  
1-2 Tbsp vinegary mexican bottled hot  
sauce  
about 2 Tbsp olive oil, preferably extra-  
virgin  
1 c diced peeled cucumber or jicama (or 1/2  
c of each)  
1 small ripe avocado, peeled, pitted, and  
cubed  
salt  
several lime slices for garnish  
tostadas or tortilla chips, store bought or  
homemade

### Preparation

1. **Cooking and Marinating the Shrimp.**  
Bring 1 quart salted water to a boil and add  
2 Tbsp of the lime juice. Scoop in the  
shrimp, cover and let the water return to  
the boil. Immediately remove from the  
heat, set the lid askew and pour off all the  
liquid. Replace the cover and let the shrimp  
steam off the heat for 10 minutes. Spread  
out the shrimp in a large glass or stainless  
steel bowl to cool completely. Peel and  
devein the shrimp if you wish: One by one  
lay the shrimp on your work surface, make  
a shallow incision down the back and scrape  
out the dark intestinal tract. Toss the  
shrimp with the remaining 1/2 lime juice,  
cover and refrigerate for about an hour.



### 2. The Flavorings

In a small strainer, rinse the onion under  
cold water, then shake off the excess liquid.  
Add to the shrimp bowl along with the  
cilantro, ketchup, hot sauce, optional olive  
oil, cucumber and/or jicama and avocado.  
Taste and season with salt, usually about  
1/2 tsp. Cover and refrigerate if not serving  
immediately.

### 3. Serving the Ceviche.

Spoon the ceviche into sundae glasses,  
martini glasses, or small bowls: garnish with  
sprigs of cilantro and slices of lime. Serve  
with tostadas or tortilla chips.

### 4. Working Ahead.

The ceviche is best made the day it is  
served. The flavorings can be added to the  
shrimp a few hours in advance.