

Shrimp Ceviche (Ceviche de Camarones)

Serves 4-6 as a first course

1 lb (21/30 count) shrimp, peeled and deveined
Juice from 3 limes (about 1/3 cup), divided
1 teaspoon plus 1 tablespoon salt
1/2 medium red onion, thinly sliced
1 small tomato, seeded and diced
Juice from two oranges
1/4 cup ketchup
1 tablespoon olive oil
2 tablespoons roughly chopped fresh cilantro
Garnish: chifles*, popcorn

Fill a medium saucepan with water and bring it to a boil. Add the shrimp and cook briefly for 3 minutes or until just cooked through. Remove the shrimp using a slotted spoon and place in a medium bowl. Reserve 1 cup of the cooking liquid and discard the remainder.

Whisk together 1 teaspoon of salt and 1/4 cup lime juice in a small bowl. Pour the salt and lime mixture over the shrimp and toss to combine. Cover the shrimp with plastic wrap and allow the shrimp to marinate in the refrigerator for at least thirty minutes.

Meanwhile, rub the remaining 1 tablespoon of salt into the onion slices and let them sit in a small bowl for ten minutes. Using a strainer, rinse the onion slices repeatedly to remove the salt. Squeeze the onion slices to remove any water. Place the rinsed onion slices in a small bowl and toss with the remaining lime juice. **Note:** Rubbing the onion slices with salt is a technique that removes the harsh flavor of the onion and makes it milder.

Once the shrimp have finished marinating, add the onion and chopped tomato to the shrimp and lime mixture. Whisk together the reserved cooking liquid, the orange juice, ketchup, olive oil, and minced cilantro in a small bowl and then pour it over the shrimp. Allow the mixture to marinate for at least 30 minutes in the refrigerator before serving. Serve with fried plantain chips or popcorn.

**Chifles (fried plantain chips) are the traditional garnish for ceviche and can be purchased at Latino supermarkets. Chifles can also be made at home by peeling and thinly slicing a green plantain and then frying the plantain slices in hot oil until golden in color.*

This recipe came from Minced at www.minced.wordpress.com.