



Ceviche de Mi Esposo (my husband's ceviche)

Serves 3 as a main course or 4-6 as a hearty appetizer

Ingredients

- 1 lb shrimp-shelled and cleaned or 1 lb firm-fleshed fish fillet without skin, barely steamed in a steamer basket for about 3 minutes
- 3 Roma tomatoes, diced ¼ inch (I did remove a few of the seeds here but didn't get too carried away)
- ⅓ cup cilantro, washed, dried and finely chopped
- 1 small red onion, finely diced
- ½ peeled, seeded cucumber diced ¼ inch
- 2 small serrano chilies, finely chopped-seeds and all (use more if you prefer more heat)
- Juice of one lime
- Large mango, peeled and cubed (about 1 cup cubed ½ inch) - Haden variety (look up pictures but it is pretty large, with greenish/reddish skin)
- 1 large or two small avocado, peeled and cubed ½ inch
- 1 lime, cut into 4 wedges to garnish
- Salt and pepper to taste
- A few roasted macadamia nuts for garnish (optional)

Instructions

Fill a straight-sided saute pan with about one inch of water and bring to a boil. Put shrimp or seafood in a steamer basket or metal strainer over the water and cover the pot for three minutes or until the seafood is barely cooked. Remove from the heat to a clean bowl to cool, then cut into small bite-sized pieces, ½ inch.

Meanwhile, chop the Roma tomatoes, cilantro, red onion, cucumber, and chilies. Squeeze a lime and put the lime juice over these veggies and mix well. Add about ½ tsp of salt and some fresh black pepper. Taste and add more salt or pepper as needed.

Add the seafood once it is cooled and cut. Stir all of this together and put into the fridge while you peel the mango and avocado.

Peel and cube the mango and avocado for the final presentation. Cut a lime into wedges and have a few macadamia nuts ready to go.

Let the mixed ceviche (minus the mango, avocado, and garnishes) marinate in the fridge for about 20 minutes. Finally, stir the bowl of ceviche one more time, add more salt or pepper if

needed and divide into serving dishes and garnish with mango, avocado, lime wedges, and macadamia nuts. Serve with tortilla chips or saltines! Eat. Repeat.