

RECIPE: MEXICAN SHRIMP CEVICHE

CEVICHE:

- Lime juice, 1 cup, (about 5 ½ limes)
- Red onion (small), 1
- Cilantro , 2/3 cups
- Hot sauce, ¼ cup
- Olive oil, ¼ cup
- Jicama (small), 2 cups
- Avocado (small), 2
- Shrimp (cleaned/halved), 2 lbs
- Tortilla chips, optional/garnish

RED PEPPER KETCHUP:

- Red peppers, 8
- White onions, 2
- Jalapeno, 4
- Garlic cloves, 2
- Red wine vinegar, 3/4 cup, (about 6.3 oz.)
- Sugar, 3/4 cup
- Oil, 4 tbsp., (2 oz.)