



# Shrimp Calamari Ceviche

NIBBLEDISH CONTRIBUTOR

## Ingredients

1/2 lb Medium Shrimp  
1/2 lb Squid/Calamari  
1 Red Onion, cut in long strands  
1/4 Cup White Vinegar, good quality  
4 Limes, juiced  
2 Sour/Bigarade/Seville Orange, juiced  
2 Lemons, juiced  
1 Serrano Chile, diced  
1/2 Cup Cilantro, chopped  
1 Cumcumber, cubed  
1 Avocado, cubed  
Sea salt & pepper  
Water

## Instructions

*"Ceviche (also spelled as cebiche or seviche) is a form of citrus-marinated seafood appetizer, popular in mainly Latin American countries like Peru, Panama, Ecuador, Mexico, Guatemala, Colombia, and Chile. Both finfish and shellfish are used; finfish is typically raw while shellfish is typically cooked. - Wikipedia"*

- Rinse the calamari bodies and cut into small ringlets. In a 2 quart bowl, prepare an ice bath using ice cubes and water. Bring 2 quarts of salted water to a boil and add the calamari and shrimp. Return water to a boil and simmer 5 minutes. Strain the calamari and shrimp through a colander and quickly plunge the squid into the ice bath
- In a bowl, combine vinegar, lemon juice, lime juice, and sour orange juice. Add salt and pepper and cooked shrimp. Cover and refridgerate for 1-3 hours or

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overnight, if possible.

- Add onion and chile and refridgerate for 1 hour
- Remove from fridge and transfer into serving bowl
- Add cucumber, avocado, and cilantro. Mix together and add more salt and pepper if needed.

Serve immediately.

Serves 6.