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 & pepperWater

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

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.