



PEPSICO presents
2009 NCLR
ALMA AWARDS®



SHRIMP CEVICHE COCKTAIL

Ingredients

1/2 cup plus 2 tablespoons fresh lime juice
1 pound unpeeled, small shrimp
1/2 medium white onion, chopped
1/3 cup chopped fresh cilantro
1/2 cup ketchup
1 to 2 tablespoons Mexican hot sauce
About 2 tablespoons olive oil, preferably extra-virgin
1 cup diced, peeled cucumber
1 small ripe avocado, peeled, seed removed, and cubed
Salt and pepper to taste
Chihuahua cheese, crumbled (optional)
Tortilla chips or crackers

Instructions

For the Shrimp:

Bring one quart salted water to a boil and add two tablespoons of the lime juice to the water. Add the shrimp, cover, and let the water return to a boil. Immediately remove from the heat and drain off all of the liquid, while the shrimp remain in the pot. Replace the cover and let the shrimp steam for ten minutes. Spread out the shrimp in a large bowl to cool completely. Peel and devein the shrimp as necessary. Toss the shrimp with the remaining 1/2 cup of lime juice, then cover and refrigerate for one hour.

For the Cocktail:

Add the chopped onion to the bowl of shrimp and lime juice, along with the cilantro, ketchup, hot sauce, olive oil, cucumber, and avocado. Taste, and season with the salt and pepper.

Spoon the ceviche cocktail into small bowls or glasses, add a sprinkle of the Chihuahua cheese on top (if desired), and serve with tortilla chips or crackers on the side.

FRIDAY,
SEPT. 18, 2009
8/7 C