

Summer Lovin' Ceviche

Makes enough for an appetizer for 6-8 people

1 1/2lb your choice mix of shrimp (peeled & deveined), scallops, cubed halibut or cubed sea bass.

Juice of 8 limes

1/2 medium red onion, diced

1 clove garlic, minced

1 medium tomato, seeded and diced

1/4 c seeded, peeled and diced cucumber

2 green onions, diced (white and green parts)

1/2 bunch cilantro, chopped

1/2 jalapeño, diced

Generous pinch salt

Generous pinch pepper

Small pinch sugar

Put seafood into a shallow bowl. Pour lime juice over and add remaining ingredients. Toss together, cover and refrigerate for 4 hours, stirring occasionally so that all of the seafood gets coated and 'cooks'. Serve cold with a slotted spoon to lightly drain the juice off. If not serving all of it at once, keep the remaining ceviche stored in the juice in the fridge.

****Note:** Oh yeah....this recipe is also naturally Gluten-Free *and* if you are vegetarian, I am that covered too! Just substitute roughly chopped oyster mushrooms and add a dash of black Hawaiian salt. The oyster mushrooms have a briny flavor, much like seafood and the black Hawaiian salt has a little ocean-y flavor. Just a dash so it doesn't overpower.

