

Shrimp Ceviche

Ingredients:

1. 2 lbs 71-90 PD&TO raw shrimp, or an equivalent size of shrimp. Thawed
2. 32oz fresh squeezed lime juice.
3. 1 medium sized red onion. Diced
4. 1 bunch cilantro, minced
5. 1/2 pineapple, cubed
6. 2 medium tomatoes, diced.
7. 2 jalapeños, diced
8. 2 cucumbers, seeded, diced
9. Salt and pepper to taste
10. 10 dashes Jugo Maggie
11. Sprinkle of chicken bouillon

Instructions:

1. Place your shrimp in a large bowl, pour lime juice over until it covers the shrimp completely.
2. Let cure at least 4 hours, or overnight if preferred.
3. After shrimp has been cured strain lime juice and start incorporating your knife work (onion, cilantro, pineapple, tomato, jalapeño, cucumber)
4. Add the remaining ingredients and season to taste.
5. Serve with corn tostadas and your favorite hot sauce, Salsa Huichol is strongly recommended.