



Mexican Ceviche

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

8

Description

This ceviche recipe uses shrimp but any seafood will work Ive had it several times in Mexico and have also learned to cook Mexican food for my husband Serve with tortilla chips for scooping Every time I make this its a hit

Ingredients

- - 1 pound jumbo shrimp
- peeled and deveined - 5 large lemons
- juiced
- or as needed - 2 white onions
- finely chopped - 1 large tomato
- seeded and chopped - 1 cucumber
- peeled and finely chopped - 1 bunch radishes
- finely diced - 2 cloves fresh garlic
- minced - 3 fresh jalapeño peppers
- seeded and minced - ¼ cup chopped fresh cilantro
- or to taste - tomato and clam juice cocktail - tortilla chips

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place shrimp in a bowl. You may either coarsely chop the shrimp
2. or leave them whole
3. depending on your preference. Add lemon juice
4. covering shrimp completely. Cover and refrigerate for 30 minutes
5. or until opaque and slightly firm. Dotdash Meredith Food Studios Add onions
6. tomato
7. cucumber
8. radishes
9. and garlic; toss to combine. Gradually add jalapeño and cilantro to desired taste (jalapeño will grow stronger while marinating). Dotdash Meredith Food Studios Stir in tomato and clam juice cocktail to desired consistency. Dotdash Meredith Food Studios Cover and refrigerate for 1 hour. Serve chilled with tortilla chips. Dotdash Meredith Food Studios