

# Key Lime Seafood Ceviche



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

1/2 pound scallops, dry

1 red bell pepper, small  
dice

1 jalapeno pepper,  
seeded, small dice

1/2 pound shrimp, peeled,  
deveined

1 seedless cucumber,  
small dice

2T olive oil

1 1/4c fresh lime juice ~  
use Key Limes if possible

1/2c diced tomato, if using  
canned, drain well

1/2c cilantro, chopped

1c red onion, small diced

1/2t salt

1/2t cumin

Pat seafood dry with paper towels. Place seafood and lime juice glass bowl, mix well. Cover with plastic wrap and refrigerate 3~4 hours.

Add remaining ingredients and mix well. Refrigerate 1 hour.

Remove from refrigerator and serve in chilled martini glasses or in fun, edible finger bowls such as Belgian Endive spears, butter lettuce cups or in hollowed out cucumber cups.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

**Debbie Spangler ~ Certified Personal Chef**

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