

Key Lime Seafood Ceviche



The scallops are "cooked" in the lime juice resulting in tender and flavorful scallops

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 **meijer**

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