

# Ceviche

*Recipe provided to Visit The Woodlands by Broken Barrel*



## Ingredients:

4 lbs	Shrimp, medium diced
¾ Quart	White fish, medium diced
1 Pint	Cucumber, small diced
1 Quart	Cherry tomatoes, halved
4	Jalapeños, seeded and small diced
1 Pint	Lime juice
1 Pint	Lemon juice
1 Pint	Orange juice
½ Cup	Extra Virgin Olive Oil
¼ Cup	Salt

**Directions:** Simmer the shrimp for 2 minutes in hot water. Shock with ice bath to cool down. Mix all ingredients together well and wrap. Make at least 4 hours before eating. Garnish with crispy favas, avocado, and chopped cilantro, serve with tortilla chips

**Garnish Options:** Avocado, Crispy favas, Cilantro, Tortilla Chips