

Shrimp Ceviche

Eddie's Note: We had some wonderful Shrimp Ceviche while we were in Napa, at a tapas restaurant call ZuZu. It inspired me to make some ceviche myself. Check out this recipe from America's Test Kitchen and I hope you enjoy this refreshingly flavorful dish.

INGREDIENTS

- 1 pound extra-large shrimp (21 to 25 per pound), large sea scallops, skinless fish fillets, or a combination
- 1 teaspoon grated lime zest from 1 lime
- ½ cup juice from 4 limes
- ½ cup juice from 4 lemons
- 1 small red bell pepper, stemmed, seeded, and chopped fine
- 1 jalapeño chile (small), stemmed, seeded, and minced
- 1 medium garlic clove, minced or pressed through a garlic press (about 1 teaspoon)
- Salt
- ¼ cup [extra-virgin olive oil](#)
- 4 scallions, sliced thin
- 3 tablespoons minced fresh cilantro leaves
- ½ teaspoon sugar
- [Ground black pepper](#)

INSTRUCTIONS

SERVES 6 AS AN APPETIZER

Headnote

Fresh seafood and freshly squeezed lime and lemon juice are essential for this dish. Be sure to pat all seafood dry with paper towels so that any moisture does not water down the marinade. Our favorite fish for this dish include salmon, tuna, halibut, sea bass, and sole. Slicing the seafood into pieces no thicker than 1/3 inch is important for even cooking; super-thin fish fillets (such as sole, flounder, or tilapia) are the easiest to use, as they require the least amount of prep. Heat is not used to cook the fish in this dish—the acid in the citrus juice firms it and makes it opaque. This recipe was published in our cookbook *The Best International Recipe*

Description Text

1. If using shrimp, peel them completely, devein, and slice each shrimp in half lengthwise using a paring knife (through the deveined groove in the back). If using scallops, remove the side tendon (see illustration below) and slice into 1/3-inch-thick rounds. If using fish, remove any bones and slice into 1-inch squares about 1/3 inch thick.
2. Stir the lime zest, lime juice, lemon juice, bell pepper, jalapeño, garlic, and 1/2 teaspoon salt together in a medium bowl. Gently stir in the seafood, cover with plastic wrap, and refrigerate until the seafood is firm, opaque, and appears cooked, 45 to 60 minutes, stirring halfway through the marinating time.
3. Place the mixture in a fine-mesh strainer, leaving it a little wet, then return to the bowl. Gently stir in the oil, scallions, cilantro, and sugar. Season with salt and pepper to taste before serving.