

2/9/17

Shrimp Ceviche Shooter Recipe

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SHRIMP CEVICHE SHOOTER RECIPE

Ingredients

- 1 lb. frozen shrimp, defrosted and chopped (reserve whole shrimp to garnish as many glasses as have)
- 2 stalks celery, finely chopped
- 1 large cucumber, seeded and finely chopped
- 2 large tomatoes, seeded and chopped
- Juice of two limes
- Juice of two lemons
- Juice of half an orange
- 1 red onion, finely chopped
- 1 Tablespoon Cherchies® Chardonnay Lime & Cilantro Seasoning (more to taste)
- 1 bunch of Cilantro, chopped (amount according to taste)
- A splash of Chardonnay wine (optional)
- Several drops of Sriracha hot sauce according to taste



Preparation

1. In a medium bowl, combine the sriracha, Cherchies® Chardonnay Lime & Cilantro Seasoning, the juice of the orange, the limes, the lemons, and the Chardonnay (optional). Add remaining chopped ingredients (I add the whole shrimp pieces I'm going to use as a garnish) to the marinade. Mix everything together. Refrigerate for at least 4 hours.
2. Assemble shot glasses. To prevent them from sliding for transport, I used what I had on hand...Crayola's model magic, and I rolled a tiny amount into a ball and placed under each shot glass. When I arrived at the party, I removed the clay.
3. Fill each glass with a generous amount of the ceviche and garnish with a whole piece of shrimp! Ole!

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