

Ceviche Acapulco



Ingredients:

1. 3/4 pound red snapper fillets, cut in 1- by 1/2-inch pieces
2. 8 ounces small shrimp, peeled and deveined
3. Juice of 6 limes

Marinade:

4. 3/4 white onion, finely chopped
5. 4 serrano peppers, chopped
6. 2 tomatoes, finely chopped
7. 3/4 cup pimiento-stuffed green olives, finely chopped
8. 1/4 cup parsley, finely chopped
9. 1/2 cup cilantro, finely chopped
10. 3/4 cup tomato juice
11. 2 tablespoons olive oil
12. 2 tablespoons jalapeño pepper strips, finely chopped, with juice

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13. 2 tablespoons Worcestershire sauce
14. 2 tablespoons oregano, dried and crushed
15. Salt, to taste

Garnish:

16. Cilantro, chopped
17. Avocado

Method:

1. Place seafood in glass bowl. Cover with lime juice. Marinate 4 hours or overnight. Drain. Return seafood to bowl.
2. Mix onion, serrano peppers, tomatoes, olives, parsley, and cilantro. Stir in tomato juice, oil, jalapeños with juice, Worcestershire sauce, oregano, and salt. Pour sauce over fish, mix gently, and marinate for 1 day in refrigerator.
3. Fill serving cups with *ceviche*, garnished with avocado and cilantro.