

Inexpensive Eating

Shrimp and Mango Ceviche

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1 lb. fresh shrimp, peeled, deveined, and halved lengthwise
Zest of 1 lime
Juice of 4 limes
3 T olive oil
1 jalapeño, diced

¼ C fresh cilantro
1 medium mango, diced
3 medium shallots, sliced thin
Salt & pepper to taste
1 seedless cucumber, seeded, and cut in half, lengthwise

In the bowl of a food processor or blender, combine lime juice, olive oil, jalapeño, cilantro, salt and pepper. Pulse until combined.

In a small, nonreactive bowl, combine shrimp, mango, and shallots. Pour over lime juice mixture, making sure that all shrimp is submerged, and place in refrigerator for 30-60 minutes, stirring occasionally. (Do not let shrimp sit too long in the lime juice – it will begin to break down.)

To serve, cut each cucumber half in half, making a total of 4 pieces. Place a cucumber boat on plate, and spoon ceviche into cucumber boats. Garnish with lime zest.

Serves 4

