



### **Mexican Shrimp Ceviche**

Ceviche is an easy and healthy preparation to enjoy fresh seafood. This is a mock ceviche as the raw seafood is poached before marinating in citrus juices.

- 1 lb. raw, peeled & deveined shrimp
- (fresh scallops or any firm white-fleshed fish will also work well)
- 1 envelope St. Ours Clam Broth
- 1 cup water
- ¼ tsp dried oregano
- 6 Tbsp fresh squeezed lime juice (about 3 limes)
- 2 Tbsp fresh squeezed lemon juice (about 1 lemon)
- 2 Tbsp fresh squeezed orange juice (about ½ orange)
- ½ cup red onion, diced
- 1 jalapeno, finely diced
- 1 cup chopped tomato
- ¼ cup cilantro, diced
- 1 avocado, diced
- tortilla chips for serving

Bring 1 cup water to a boil. Add 1 envelope St. Ours Clam Broth and oregano. Stir to dissolve Clam Broth and add shrimp. Poach shrimp for 2 minutes in the broth, remove with a slotted spoon, then shock in ice water to stop cooking. Cool and reserve broth. Dice shrimp and add to citrus juices. Add cooled clam broth. Chill for 2 hours. Add red onion, jalapeno, tomato and cilantro. Chill 1 hour more. To serve, stir in diced avocado. Serve with tortilla chips.