

## ECUADORIAN CEVICHE

2 pounds shrimp  
2 red onions, sliced very thinly  
4 tomatoes, sliced very thinly or diced  
10-15 limes, freshly squeezed (you can cheat with bottled lime juice)  
The juice of 1 orange (it cuts the acidity of the limes)  
½ cup of ketchup (to taste, it also cuts the acidity)  
1 bunch of cilantro, chopped very finely  
Salt and pepper  
about 2 tbsp. olive oil  
Optional - 1 Tbsp. Dijon mustard and tabasco or hot sauce to taste

### **Instructions:**

Cook the shrimp until they turn red (you can also buy frozen if that is easier). Clean and devein them. (If you buy raw you may want to try cooking them in beer, it gives an amazing taste).

Mix all the ingredients in a large bowl, add the shrimp and let it sit for at least 2 hours (overnight is much better though). The lime juice should cover all shrimp.

Serve with slices of avocado, popcorn, plantain chips, and lots of bread for the juice.

**Dick Manelis (Framingham)**