

THE WAY THE COOKIE CRUMBLES



Shrimp and Avocado Ceviche (adapted from Rick Bayless's Mexico *One Plate at a Time* via epicurious)

6 servings

I used 51/60 shrimp for this. The second time, I cut the shrimp in half after peeling so that they'd be about the same size as everything else in the dip – better for getting all sorts of goodies on a single chip.

½ cup plus 2 tablespoons fresh lime juice
1 pound unpeeled small shrimp
½ medium white onion, chopped into ¼ inch pieces
⅓ cup chopped fresh cilantro, plus several sprigs for garnish
2 tablespoons ketchup
2 tablespoons vinegary Mexican bottled hot sauce
1 tablespoon extra virgin olive oil
1 cup diced peeled cucumber or jicama (or a mix)
2 small ripe avocados, peeled, pitted and cubed
salt
Several lime slices for garnish
tortilla chips for serving

1. In a small saucepan, bring 2 cups of salted water to a boil; add 2 tablespoons of the lime juice and the shrimp. Cover the saucepan and let the water return to a boil. Once it boils, immediately remove the pot from the heat and pour off all the liquid. Replace the cover and let the shrimp steam off the heat for 8 minutes. Transfer the shrimp to a large glass or stainless steel bowl to cool completely. Once cook, peel and devein the shrimp. Toss the shrimp with the remaining ½ cup lime juice; cover and refrigerate for about an hour.
2. After the shrimp has marinated, in a small strainer, rinse the diced onion under cold water, then shake off the excess liquid. Add to the shrimp bowl along with the cilantro, ketchup, hot sauce, olive oil, cucumber and/or jicama, avocado, and ¼ teaspoon salt. Cover and refrigerate if not serving immediately.
3. Spoon the ceviche into sundae glasses, martini glasses, or small bowls; garnish with sprigs of cilantro and slices of lime. Serve with tortilla chips.