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RECIPE BY [COOKING LIGHT](#)

SERVINGS: 6

### **Ceviche de Camaron (Shrimp Ceviche Cocktail)**

While most of us think of classic ceviche as raw fish marinated in fresh lime juice long enough to give it a cooked texture, in Mexico there are ceviche "cocktails" that combine seafood that's been cooked with fresh vegetables, hot sauce, lime juice and just a little ketchup. It's an easy, refreshing crowd pleaser, and you don't have to track down the just-off-the-boat fresh fish necessary for the classic ceviche. Serve with tostadas, tortilla

chips, or saltines.

#### **Ingredients**

- 1/2 cup chopped onion
  - 6 cups water
- 3/4 cup fresh lime juice, divided
  - 1 pound medium shrimp
- 1 cup chopped peeled cucumber
  - 1/2 cup ketchup
- 1/3 cup chopped fresh cilantro
- 2 tablespoons Mexican hot sauce (such as Tamazula)
  - 1 tablespoon olive oil
  - 1/4 teaspoon salt

#### **How to Make It**

##### **Step 1**

Place chopped onion in a colander, and rinse with cold water. Drain.

##### **Step 2**

Bring 6 cups water and 1/4 cup juice and 1 tablespoon of olive oil to a boil in a 2 quart sauce pan. Add shrimp; cook 3 minutes or until done. Drain and rinse with cold water; peel shrimp. Combine shrimp and 1/2 cup juice

in a large bowl; cover and chill 1 hour. Stir in onion, cucumber, and remaining ingredients. Serve immediately or chilled.