



CEVICHE

YIELD: 56 servings

INGREDIENTS:

Cooked shrimp, cut into 1/2 inch pieces, deveined
Fresh lime juice
Fresh lemon juice
Fresh orange juice  
Red Gold Petite Diced Chiles, drained
Red onion, small, chopped
Fresh cilantro, chopped
Avocados, diced
Cucumbers, diced
Salt and black pepper to taste
Tortillas or tortilla chips

AMOUNT (WT.):

14 lbs
5 ¼ cups
2 ⅔ cups
2 ⅔ cups
4-28 oz cans
7 each
7 bunches
14 each
14 each

METHOD OF PREPARATION:

1. In a large bowl, place all ingredients except avocado and cucumber. Stir to combine and make sure juices cover shrimp. Marinate in refrigerator for two hours.
2. After one hour, remove and stir to ensure ingredients are evenly marinated.
3. Just before serving, add avocado and cucumber. Serve with warmed tortillas for ceviche tacos or with tortilla chips.

