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*featured recipe!*

## Bay Scallop Ceviche

Serves 2 – 4 as appetizer

### Ingredients

1 pound raw bay scallops  
1 cup lime juice  
1 cup minced cilantro  
1 1/2 cups diced red onion  
2 diced tomatoes  
2 cucumbers, seeded and diced  
5 serranos, stems removed and minced  
2 tablespoons oregano  
salt and pepper to taste  
1 cup tomato puree  
2 avocados, sliced  
tostadas, saltines, hot sauce, black pepper to serve

### Directions:

Wash the scallops and place in a large bowl and toss with lime juice. Refrigerate for 2-3 hours.

Meanwhile, stir together cilantro, onion, tomato, cucumber, serranos and oregano in a medium bowl. Once the scallops marinate, remove any excess moisture that accumulated into a small bowl. Reserve in case you need to add liquid at the end.

Add the cilantro onion pepper mixture to the large bowl of scallops. Season with salt and pepper to taste. Serve with avocado slices and saltine crackers or tostadas.