

Ceviche de Camaron (Shrimp)

2 tomatoes, sliced thinly
1 red onion, sliced thinly
3/4 c Seville orange juice (bitter orange)
1/2 c key lime juice (or lime juice), divided
1/2 c ketchup
1 T olive oil
1 t Dijon mustard
1 t Worcestershire sauce
1/4 t coriander
1/4 t achiote
1/2 T agave nectar
1/4 c fresh cilantro, chopped
1 lb. cooked, peeled and tailed shrimp
Salt and pepper to taste

Mix all of the ingredients, only using 1/4 cup of the lime juice, into a large, non-reactive bowl. Refrigerate for at least an hour, or up to a day. Just prior to serving, mix in the final 1/4 cup of lime juice. Serve with popcorn and/or tortilla chips, or over a bed of white rice.

