



## *Bloody Mary Shrimp and Pickled Mirliton Ceviche*

### Serves 8

|          |                            |
|----------|----------------------------|
| 5 lbs    | Louisiana Shrimp (peeled)  |
| 2 each   | Mirliton                   |
| 1 each   | Red Onion                  |
| 2 each   | Limes                      |
| 1 bottle | Bloody Mary Mix            |
| 6 oz     | Vodka                      |
| 2 oz     | Worcestershire Sauce       |
| 2 oz     | Tabasco Hot Sauce          |
| 1 tbsp   | Salad Oil or Vegetable Oil |
| to taste | Sea Salt and Black Pepper  |

### For the Shrimp Ceviche

- Heat a medium sauté skillet over high heat. Add the shrimp and cook thoroughly. Remove from the heat and chill.
- Small dice the mirliton and red onions.
- Juice the two limes.
- In a medium mixing bowl combine the shrimp, vodka, mirliton, red onion, lime juice, Worcestershire sauce, Tabasco and Bloody Mary Mix.
- Season to taste with sea salt and black pepper.
- Refrigerate over night.

### To serve

- Place the ceviche in a Martini Glass and Enjoy.