



Tequila Lime Shrimp Ceviche Plantain Crisp

Serves 8

Fresh Louisiana Shrimp (peeled)	5 lbs
Tequila	4 oz
Fresh Lime Juice	2 cup
Fresh Jalapeno Peppers	2 each
Red Onion (brunoise)	½ cup
Avocado (diced)	2 each
Red Bell Pepper (brunoise)	2 each
Cilantro (chopped fine)	2 bunches
Sea Salt	to taste
Plantain	4 each
Vegetable Oil	6 cups

For the Shrimp Ceviche

In a medium mixing bowl combine the shrimp, tequila, lime juice, red onions, red bell pepper, avocado and cilantro. Season to taste with the sea salt.

Oil the jalapeno peppers lightly and place over the fire on a gas stove. Turn every minute. Remove from the heat and let cool. After the peppers are cool remove the seeds and charred skin. Dice and add to the ceviche mixture.

Mix everything thoroughly and place in the refrigerator over night. The acid from the lime juice will cook the seafood.

For the Plantain

Peel and slice the plantain thinly. Heat the vegetable oil in a medium pot over medium heat. Once the oil is hot (approx. 350 degrees) add the plantain chips slowly (8 at a time). Do not add too many chips at once due to this will cool the oil down too much. Cook until the chips are golden brown, remove and place on a paper towel on a plate. Season with salt.

To serve

Place the ceviche on the chip and serve.