

Recipe courtesy of Chef David MacLennan
Even Keel Fish & Oyster, Fort Lauderdale

ROYAL RED SHRIMP CEVICHE

3 # Royal Red Shrimp
2 Tbs. Cilantro (chopped)
¼ Red Onion (minced)
½ Serrano Pepper (minced)
2 Tbs. Radish (julienne)
2 Tbs. Red Pepper (minced)
2 key limes (juice and zest)
1 orange (juice and zest)
4 Tbs. Extra Virgin Olive Oil
salt and pepper to taste



Combine all ingredients with the shrimp and serve with tortilla or yucca chips