

Ceviche with Swamp Juice Guasacaca Sauce

This super-tasty, super-easy recipe serves 4-6 persons

Ingredients

- 1 pound fresh shrimp, cut into ½ inch cubes
- ½ pound cod (or your choice of fish) cut into ½ inch cubes
- 1 cup fresh squeezed lime juice (about 10 limes)
- 1 cup fresh squeezed lemon juice (about 1 lemons)
- 1 cup fresh squeezed orange juice (about 2 oranges)
- ¼ cup small diced orange bell pepper (or red)
- ⅔ cup small diced red onion
- 1 jalapeno - seeds and veins removed diced small
- ⅓ cup cilantro, chopped
- ½ teaspoon garlic, minced
- ½ teaspoon ginger, minced

Directions:

1. Dice shrimp and fish into ½" cubes.
2. Dice all vegetables into small pieces, squeeze lime, lemon, and orange juices.
3. Mix all ingredients and refrigerate for at least 1½ hour to 2 hours.
4. Serve with Swamp Juice[®] Guasacaca Sauce (Avocado) for dipping action!

