

Shrimp Ceviche with Avocado and Tomato paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

Poached Shrimp

1 onion, peeled and quartered
2 lemons, sliced into four rings
9 cloves garlic crushed
1 tablespoon coriander seeds
3 tablespoons salt
4 quarts of water
1-pound size 16-20 shrimp, peeled and deveined

SERVES: 6-8

Avocado Mixture

1 avocado
2 Tablespoons red onion, chopped fine
2 Tablespoons Serrano, chopped fine
2 Tablespoons cilantro, chopped
1 lime juiced
Salt

Tomato Mixture

2 Persian cucumbers, diced same size as tomatoes
1 ½ cups or 8 ounces tomato diced
¼ cup red onion, chopped fine
1 lime juiced
2 Tablespoons cilantro, chopped
Salt

METHOD:

Poached Shrimp

- In a large stock pot add onion, lemon, garlic, coriander, salt and water. Bring to a boil and boil for 2 to 3 minutes to infuse water with flavor.
- Place the shrimp in a metal pan/pot large enough to hold the 4 quarts of poaching liquid. Pour poaching liquid through a strainer into the container holding the shrimp.
- Discard poaching solids. Cover shrimp and let sit for 5 minutes.
- Strain the shrimp and submerge in an ice bath to cool. Once cooled cut shrimp into desired size and place into a sealed container with the strained juices from tomato mixture, allow to marinate over night.

Avocado Mixture

- Use a fork to mash it to your preferred texture (smooth or a little chunky).
- Stir in the chopped red onion, serrano pepper, and cilantro. Squeeze in the lime juice and mix well.
- Add salt a little at a time, tasting as you go, until it's just right. Give everything a final stir and adjust lime or salt if needed.

Tomato Mixture

- In a large bowl combine tomatoes, onion, lime juice, and cilantro, and a good pinch of salt. Toss well and then allow to sit at room temperature for 20 minutes.
- Once the tomato mixture has rested for twenty minutes, add the cucumbers.

To Finish

Strain off juices from the tomato mixture. Combine tomato mixture, cucumbers, and shrimp over the top of a good scoop of the avocado mixture. Serve with tortilla chips and a chilled Sauvignon Blanc.