

Key Lime Scallop Ceviche

Servings: 4

INGREDIENTS

- 1 oz jalapeno pepper
- 4 T Rykoff Sexton™ 100% Key lime juice
- 1 lb scallops
- 1 oz fresh cilantro
- 1 t sugar
- 2 oz green onions
- 2 oz fresh garlic

PREPARATION

In a bowl, mix together the key lime juice, green onions, jalapeno, sugar, salt, cilantro, and garlic.

Add the diced scallops, and toss. Cover, and refrigerate for 2 hours. Take the ceviche out of the fridge to take the chill off.

Serve inside a chilled martini glass lined with thinly sliced cucumbers, garnish with cilantro.

