

## Ceviche Recipe

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Don't even THINK about those awful ceviche recipes by Emeril Legasse and Martha Stewart's evil empire that cook the seafood. Cooking guarantees that the dish will taste lousy, compared with the fresh-tasting real thing. Perhaps we should start a rumor that, when you go on TV, the vacuum tubes suck out your brains. ...and cook them.

Here's a blatant rip-off from AllRecipes.com... ripped because the recipe is so simple. This one uses scallops only. Add shrimp, mussels, chunks of fish, etc. Also add a bit of chopped hot peppers (anaheim, jalapeño, etc to your liking, "*al gusto*") for "Peruvian" style.

Rinse scallops and place in a medium sized bowl. Pour lime juice over the scallops. The scallops should be completely immersed in the lime juice. Chill the lime juice and scallops all day or overnight until scallops are opaque (you cannot see through them).

*(Don't do this: Empty 1/2 of the lime juice from the bowl.)* Add chopped tomatoes, green onions, celery, green bell pepper, parsley, black pepper, olive oil, and cilantro to the scallop mixture. Stir gently. Serve this dish in fancy glasses with a slice of lime hanging over the rim for effect.

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