

Louisiana COOKin™

15th...
ANNIVERSARY
...ISSUE

Real Fall Comfort

7 **MUST-TRY** New Orleans
shrimp dishes

& Shrimp-
Andouille
Paella



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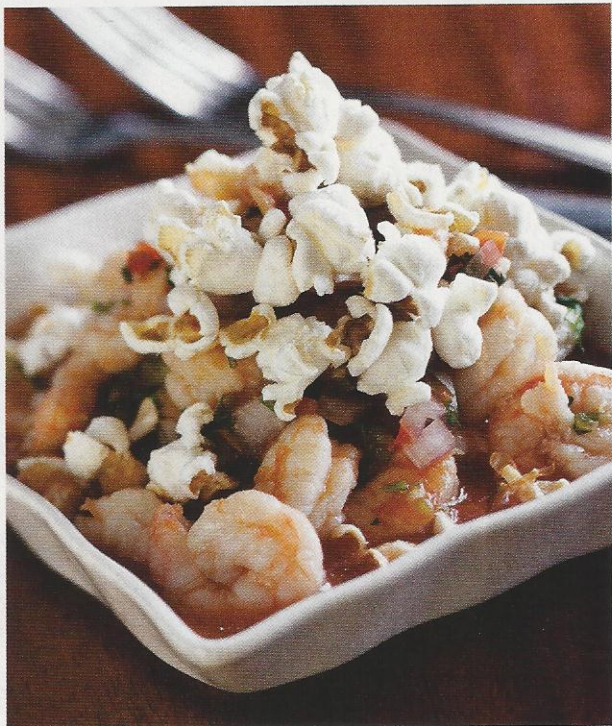


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Plus: Tailgating Favorites

Cajun Crawfish Bread Layered Shrimp Dip
Ham and Cheese Sliders



Ecuadorian Shrimp Ceviche

MAKES 4 SERVINGS

Courtesy of Chef Adolfo Garcia, RioMar, New Orleans

- 2 quarts salted water**
- 2 pounds medium-large fresh shrimp,
peeled and deveined**
- ½ cup fresh lemon juice**
- ½ cup fresh lime juice**
- ½ cup fresh orange juice**
- 1 cup tomato juice**
- 1 tablespoon sugar**
- 1 medium red onion, chopped or thinly sliced**
- 1 red bell pepper, halved, seeded, and chopped**
- 1 jalapeño, thinly sliced**
- 3 tablespoons chopped fresh cilantro**
- Salt**
- Ground black pepper**
- Popcorn, for serving**
- Boiled, sliced sweet potatoes, for serving**

Prepare a large bowl of ice water.

In a large pot, bring 2 quarts salted water to a boil over high heat. Add shrimp, and cook 1 minute. Drain, and put shrimp in ice water until they are cold.

In a glass or other nonmetal bowl, combine cold shrimp, citrus and tomato juices, sugar, onion, bell pepper, jalapeño, cilantro, and salt and pepper to taste. Chill for 2 hours.

Serve with popcorn and boiled, sliced sweet potatoes for traditional ceviche.