

# Ceviche de Ostras

(Guatemalan Oyster Ceviche)

48 oysters, shucked

1/2 cup fresh lime juice

1/2 cup fresh lemon juice

3 tomatoes, peeled, seeded and chopped

1 cup chopped onion

2 tablespoons Iguana XXX Habanero Pepper Sauce (more or less to taste)

3 tablespoons finely chopped fresh mint

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

Garnish: Lettuce leaves, Fresh mint sprigs, Tomato wedges

Place the oysters in a large ceramic bowl and cover them with the lime and lemon juices. Cover the bowl tightly and refrigerate overnight.

Drain the oysters and reserve 1/4 cup of the juice. Add the remaining ingredients to the oysters, along with the reserved juice, and toss the mixture gently.

Line 6 plates with the lettuce leaves, arrange 8 oysters on top of the lettuce and garnish with fresh mint and tomato wedges.

Yield: 6 servings

Heat Scale: Medium