

Miami Ceviche

- 1/3 pound shrimp peeled, deveined, and cut into 1/2 inch pieces
- 1/3 pound sea scallops, thinly sliced crosswise
- 1/3 pound tilapia, thick flounder, or snapper fillet, cut into 1/2 inch chunks
- 1/4 of a small red onion, sliced as thinly as possible into half moons
- 1 small fresh jalapeno pepper halved lengthwise, seeded and very thinly sliced
- Juice of 3 to 5 limes.
- Juice of 1 lemon.
- Freshly ground black pepper to taste
- 1/2 cup sweet potato, cut into 1/2 inch pieces and boiled until just tender
- 1/3 cup corn nuts
- 1 teaspoon Iguana Red Cayenne Pepper Sauce
- Fresh cilantro, for garnish

Place the seafood, red onion and jalapeno in a medium bowl. Add the citrus juice using additional lime juice to just cover the seafood, if needed. Add the pepper, Iguana Red, and gently toss the seafood mixture. Cover with plastic wrap and refrigerate for two and a half to three hours, or until the seafood is opaque and firm. Stir the mixture once or twice during marinating. To serve, stir the sweet potatoes into the Ceviche mixture and spoon it into four martini glasses. Sprinkle with corn nuts and celantro and serve.

Yield: 4 servings

Heat Level: Mild