

Avocado Shrimp Ceviche-Estillo Sarita

Prep time 1 hour 30 minutes

INGREDIENTS

2 pounds large shrimp-peeled deveined and chopped
3/4 cup fresh lime juice
5 roma tomatoes-diced
1 white onion chopped
1/2 cup chopped cilantro
1 Tblsp Worchestershire sauce
1Tblsp ketchup
1 tsp.hot pepper sauce
Salt & pepper to taste
1 avocado peeled,pitted & diced.
16 saltine crackers or serve on spoons

DIRECTIONS

- 1.Place the shrimp & lime juice in large bowl & stir to coat.
Let stand 5 minutes or until shrimp is opaque.
The lime juice will cook them.
Mix in the tomatoes, onion, cilantro until coated with the lime juice.
Cover & refrigerate for 1 hour.
- 2.Remove from fridge and mix in Worchestershire sauce, ketchup, hot sauce, & salt & pepper.
- 3.Serve over saltine crackers or on spoons with avocado slices on top & lemon wedges (optional)