

MOJITO INSPIRED CUBAN STYLE SHRIMP CEVICHE

- 1 1/2 lbs Highliner Shrimp P&D, diced into small 1/4" cubes
- 1 cup Lime juice
- 2 Tbsp Club soda
- 2 tsp Sugar
- 1 tsp Sea salt
- 1/2 tsp Black pepper
- 2 Tbsp White rum
- 2 Garlic cloves, minced
- 1 cup Red onion, minced
- 1 Jalapeno, seeds removed and minced
- 1 1/2 cups Roma tomatoes, seeded and diced
- 1/2 cup Mint, chopped
- 1/4 cup Chives, minced

1. Place fish in a non-reactive bowl. Add lime juice, club soda, sugar, salt, pepper and rum. Toss to coat evenly.
2. Store under refrigeration for approximately 45 minutes to allow the citrus to begin cooking the fish.
3. Stir every 15 minutes. Add the remaining ingredients to order. Serve in individual cups and garnish appropriately.
4. Garnish with additional mint, lime zest, lime wedges and tortilla or plantain chips.

ADDITIONAL INFORMATION

Ingredients

[1 1/2 cups Roma tomatoes, seeded and diced, 1 1/2 lbs Highliner Shrimp P&D, diced into small 1/4" cubes, 1 cup Lime juice, 1 cup Red onion, minced, 1 Jalapeno, seeds removed and minced, 1 tsp Sea salt, 1/2 cup Mint, chopped, 1/2 tsp Black pepper, 1/4 cup Chives, minced, 2 Garlic cloves, minced, 2 Tbsp Club soda, 2 Tbsp White rum, 2 tsp Sugar](#)

Course [Entrees, Starters](#)

Cuisine [Cuban](#)

Category [Seafood](#)