



SHRIMP CEVICHE

Trefethen

SHRIMP CEVICHE



INGREDIENTS

1lb shrimp, cut into bite-size pieces
1/2 cup lime juice
1 large tomato, seeded and diced
1 bunch fresh cilantro, chopped
1/3 cup diced green bell pepper (opt.)
1/3 cup chopped green onion
1 jalapeno pepper, chopped
1 avocado, medium diced
4 cloves garlic, minced
salt and ground black pepper to taste

PROCEDURE

1. Place shrimp into a flat dish; cover with lime juice. Chill shrimp in refrigerator until tender, at least 3 hours. Drain lime juice.
2. Mix tomato, cilantro, green bell pepper, green onion, jalapeno pepper to taste, garlic, salt, and pepper in a bowl; add shrimp and avocado and stir. Chill in refrigerator until flavors blend, about 1 hour.

TREFETHEN WINE PAIRING

Dry Riesling: *On the palate, this bright, yet luscious wine evolves with flavors of nectarine, white peach and honey-crisp apple. The minerality and beautiful acidity provide an invigorating finish.*