




Scallop Ceviche

 Jan 11, 2023

½ pound bay or sea scallops, cut in quarters, muscles removed
¾ cup freshly squeezed lime juice, divided (approximately 5 limes)
¼ cup blood orange juice
¼ cup LaBelle Winery Seyval Blanc white wine
1 cup small diced hothouse cucumber, unpeeled and seeded
¼ cup diced shallots
½ cup diced avocado
½ cup diced red pepper
½ cup diced mango
¼ cup fresh cilantro (optional)
1 ½ tablespoons minced jalapeño pepper
3 tablespoons diagonally sliced scallions, white and green parts
1 tsp The Winemaker's Kitchen Chili Lime Spice Blend
Good olive oil
Sea salt and freshly ground black pepper
Bibb lettuce leaves, for serving
The Winemaker's Kitchen White Wine Syrup

When making ceviche, use top quality scallops that are fresh, not frozen. There is no cooking involved; the raw scallops will “cook” in the lime juice in about an hour. Do not leave them for longer because they will get mushy.

Serves 4 – 6 appetizer portions.

