



## **Ceviche**

8oz fresh scallops  
8oz fresh shrimp  
1 small red bell pepper  
1 small yellow bell pepper  
1 small red onion  
3oz fresh lime juice  
½ c rice wine vinegar  
¼ c José Cuervo 1800 gold tequila  
¼ c coconut rum  
¼ c orange juice  
¼ c minced cilantro  
1oz kosher salt  
½ oz table grind black pepper

**Preparation:** Begin by dicing the scallops and shrimp to ½ inch by ½. Place the seafood in a medium size mixing bowl and set aside on ice or in the refrigerator, next dice the bell peppers and red onion to ¼ inch by ¼ inch place the peppers and onion in the same bowl as the seafood. Combine all of the liquid ingredients as well as the remaining dry ingredients in the same bowl and mix together very well. Wrap with plastic wrap and place in the bottom shelf of your refrigerator for 4 to 6 hours before serving.

This Ceviche can be served in individual martini glasses or in a bowl family style