



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

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Bay Scallop Ceviche

You may substitute bay scallops with fluke, hamachi, diver scallops, whatever you choose it must be very fresh!

Serves 4

Ingredients

8 oz. Bay Scallops

1 Cup Fresh Grapefruit Juice

1/2 Cup Lime Juice

1/2 Jalapeno Pepper, seeded &
minced

1/3 Cup Passion Fruit
or Meyer Lemon Juice

1 Scallion, white part only

1/4 Cup Extra Virgin Olive Oil

1 Tbsp. Cilantro, chopped

Freshly Ground Black Pepper
to taste

1. In a bowl combine all citrus juices and jalapeno pepper.
2. Add the bay scallops and marinate covered for about 10 minutes in the refrigerator.
3. Transfer the bay scallops to a bowl, add the remaining ingredients, stir well and serve.

Preparation Time: 20 Minutes

RECOMMENDED WINE

2007 Licia, Albarino, Spain

2008 Cloudy Bay, Sauvignon Blanc, New Zealand