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Are you a home cook or chef looking to try replicating some of these dishes yourself? Here are two recipes we have included for Shrimp Ceviche and Pan Seared Scallops, below.

Shrimp Ceviche (Serves 8)



Kosher Salt

2 pounds medium-small shrimp, peeled and deveined.

8 limes, juiced

8 lemons, juiced

2 oranges, juiced, preferably sour oranges

2 large tomatoes, cut into ¼-inch dice

1 red onion, cut into ¼-inch dice

1 bunch cilantro, stemmed and roughly chopped

1 serrano chile, roughly chopped

1 English cucumber peeled, cut into ¼-inch dice

2 ripe mango, cut into ¼-inch dice

2 large avocados, peeled, seeded, and cut into ½-inch dice

1 large cucumber, peeled and cut into ½-inch dice

Tortilla chips, for garnish

In a large pot of boiling salted water, add the shrimp and simmer until just cooked through, about 5 minutes. Using a slotted spoon, transfer the shrimp to a bowl of ice water to chill.

Drain the shrimp, cut into 1-inch pieces, and transfer to a bowl. Add the lime, lemon, and orange juice, stir to combine, and refrigerate for at least 4 hours and up to 6.

Stir the tomato, onion, cilantro, mango, cucumber and chile into the shrimp mixture and let sit at room temperature for about 20 minutes.

When ready to serve, gently stir in the avocado and cucumber. Divide the ceviche among 8 chilled martini glasses and tuck 2 to 3 tortilla chips around the sides of each.

Pan Seared Scallops (Serves 4)



16-20 large scallops
Salt and Pepper to taste
2 tablespoons olive oil
1 ½ tablespoons butter
½ cup white wine

Pat the scallops dry with a paper towel. Sprinkle salt and pepper over both sides of the scallops. Heat olive oil in a medium sized pan over high heat. When oil is hot, place the scallops in the pan with at least one or two inches between them (so they don't crowd and steam). After two minutes, the base should be browned nicely. Flip the scallops and cook for another minute or until base is browned. Remove from heat and set on serving dish. While still on high heat, drop the butter into the pan. Move the butter around the pan until melted completely. Pour in the wine and use a whisk or spoon to scrape the fond from the pan and stir it into the liquid. Leave the heat on high and let the sauce boil until it reduces to desired consistency. Immediately remove from heat and serve with scallops.