

SEVICHE

Prepared by: Brad Patton, May 2017

Source: The Silver Palate Cookbook

Makes: 8 portions as a first course

2 pounds bay scallops

1 fresh hot red pepper, stemmed, seeded, and cut into julienne

1 small red bell pepper, stemmed, seeded, and cut into julienne

½ small red onion, cut into julienne

2 ripe tomatoes, seeded, and cut into ¼-inch cubes

1 garlic clove, finely minced

2 teaspoons light brown sugar

2 tablespoons chopped fresh cilantro

2 tablespoons chopped fresh Italian (flat-leaf) parsley

Salt and freshly ground black pepper, to taste

2 cups fresh lime juice

½ cup fresh lemon juice

2 avocados, peeled and cut into 16 slices, brushed with lemon juice, for garnish

Chopped parsley, for garnish

In a large glass bowl combine all the ingredients except the avocados and parsley for garnish. Toss gently but thoroughly, being certain the scallops are well coated with citrus juice.

Cover and refrigerate until the scallops lose their translucent appearance, at least 5 hours. Stir them occasionally during the marination.

Serve in individual bowls garnished with avocado slices and additional chopped parsley.

