

Shrimp Ceviche

1 pound raw shrimp

4 limes, juiced

1 cup O Live Brooklyn A-premium White Balsamic Vinegar

½ cup O Live Brooklyn Sicilian Lemon White Balsamic Vinegar

½ tablespoon cumin

1 tablespoon ground coriander

1 tablespoon garlic powder

½ large sweet white onion, chopped

1 small red bell pepper, chopped

1 small green bell pepper, chopped

¼ Scotch Bonnet or other hot pepper, minced

2 ears corn, husks removed

½ cup O Live Brooklyn Persian Lime Olive Oil

½ small bunch cilantro, finely chopped

Pacific Kosher Flake Salt, to taste

Wash all produce. Peel, devein, and remove tails from shrimp. Chop into ½ pieces and place in bowl. Reserve shrimp in refrigerator. Mix lime juice, vinegars, and spices and add mixture to shrimp. Return to refrigerator for 1 hour. After an hour has passed, drain liquid from shrimp into a separate bowl. Add chopped vegetables to vinegar mixture and allow to pickle for 2 hours. Turn oven broiler on "high." Rub corn with Lime Olive Oil corn then broil until golden brown color is achieved all over. Once cooled, cut corn from cob. Add corn and shrimp to pickled vegetables along with cilantro. Season with Pacific Kosher Flake Salt, as needed. Serve immediately. Serves: 4