

# DEBI SHAWCROSS

## Bay Scallop Ceviche

Juice from 3 limes  
2 tablespoon extra virgin olive oil  
¼ teaspoon salt  
¼ teaspoon freshly ground pepper  
2 tablespoons chopped cilantro  
2 tablespoons chopped mint leaves  
1 teaspoon crushed red pepper flakes  
1 medium tomato finely diced  
½ pound bay scallops  
1 English cucumber  
Additional chopped mint leaves for garnish

Mix together first 8 ingredients in a medium bowl. Add scallops to bowl; mix well; refrigerate 1 hour.

Cut English cucumber into 2-inch-thick pieces. Use a melon baller to scoop out middle, (creating a pocket for the topping).  
Fill each cucumber round with some of the ceviche. Garnish with chopped mint leaves.  
4 servings

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