

CONCH AND LOBSTER CEVICHE

Ingredients

- 2 cups cleaned and diced fresh conch (or frozen, thawed)
- 2 cups diced poached spiny lobster (about 2 lobsters)
- 1/2 small red onion, diced
- 3 scallions, sliced on the diagonal
- 1/2 small red pepper, diced
- 1/2 small yellow pepper, diced
- 1/2 small green pepper, diced
- 1/2 small papaya, peeled, seeded and diced
- 2 to 4 jalapeno or Serrano peppers, chopped finely (seeds optional)
- 1/2 bunch chopped fresh cilantro
- 1/2 bunch chopped fresh basil
- 1/2 bunch chopped fresh mint leaves
- 1 tablespoon grated fresh ginger
- 1/2 lime, juiced
- 1/4 cup rice wine vinegar
- 1/2 cup extra virgin olive oil
- Salt and pepper to taste
- Pinch habanero powder (optional)



Directions

In a medium bowl, combine all ingredients and mix well. Season to taste. Marinate for about 3 hours in the refrigerator, tossing occasionally. Just before serving, adjust seasonings. Freeze stemmed glasses and fill with ceviche. Serve with a basketful of crispy corn chips.