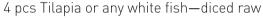
SAN DIEGO RESTAURANT WEEK

RECIPES

Ceviche Courtesy of Harley Gray



8 oz 61/70 shrimp—diced raw

3 ea Jalapenos—diced

12 oz Lime juice—fresh squeezed

1 ½ Tbsp Kosher salt

3 tsp Black pepper

1 ea Red bell pepper—diced

1 ea Red onion—diced

1 bunch Cilantro—chopped

3 Tbsp Olive oil

2 ea Japanese cucumber—peeled, seeded and diced





Cook (MARINATE ONLY), raw fish in lime juice, salt and pepper for 45-60 minutes.

Add the remaining ingredients

Serve very cold