

## Shrimp Ceviche

2 lb. bag of frozen, cooked large shrimp, defrosted and cut into  $\frac{1}{2}$  in. pieces

1 bunch of cilantro

2 yellow bell peppers diced finely

1 red onion, diced finely

1 Anaheim chili, diced finely

3 Roma tomatoes, diced finely and drained

Juice of half an orange and 2 limes

1 tsp. Kosher salt

$\frac{1}{2}$  tsp ground pepper

Mix altogether and use immediately with crackers, tortilla chips, etc.

---

## Chimichuri

1 cup of fresh basil

3 cups of fresh flat leaf parsley

2 cloves garlic

2 tbsp. red wine vinegar

1 tsp. red pepper flakes

1 tsp. sugar

1  $\frac{1}{2}$  tsp Kosher salt

$\frac{1}{2}$  cup of olive oil

$\frac{1}{2}$  tsp black pepper

Put all ingredients into a blender and process until nearly smooth. Enjoy with grilled meats, fish, and whatever else.

