

Ceviche

- 1 c fresh, raw seafood (see Note)
- 1 medium tomato, diced
- 1 small onion, diced
- 20 sprigs cilantro, chopped fine
- $\frac{1}{2}$ c juice from fresh key limes or lemons (not processed juice)
- $\frac{1}{2}$ tsp salt

Note: The best seafood is conch, shrimp, snapper, or scallops. Cut the seafood into small pieces. The cut seafood should equal about a cup.

Combine all ingredients in bowl. Marinate at room temperature for 30 minutes to an hour.

Best if eaten right away, although it will keep over night (the citrus juice continues to cook the seafood).