



rivulet[®]
artisan pecan liqueur



Rivulet[®] Spiked Shrimp Ceviche

- 1 pound medium shrimp shelled and deveined
 - ¼ cup fresh lime or lemon juice
 - 2 to 3 tablespoons Rivulet Pecan Liqueur
 - ½ cup grape tomatoes, cut in half
 - ½ cup diced red or sweet onion
 - 1 avocado, peeled and diced
 - 1 jalapeno, finely chopped
 - 2 tablespoons chopped cilantro
 - ¼ teaspoon salt
1. Fill a large bowl with iced water.
 2. Bring a large pot of water to a boil and add the shrimp. Cook for 1 minute, drain and then immediately plunge the shrimp into water to stop them from cooking further.
 3. Cut the shrimp into ½ inch pieces and transfer to a bowl. Stir in the lime juice and Rivulet Pecan Liqueur. Cover and refrigerate for 30 minutes.
 4. Add the tomatoes, avocado, jalapeno, cilantro, and salt. Gently toss to combine the ingredients.

Yields 4 servings

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