

# Recipes from the Working Waterfront Festival



## Sea Scallop Ceviche with Citrus and Mint

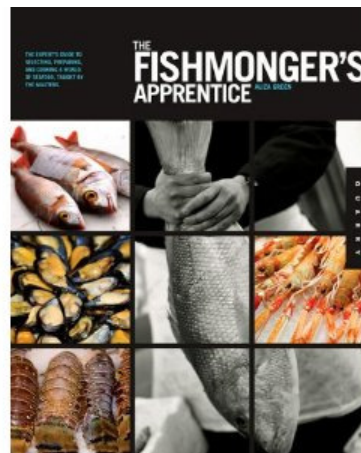
Contributed by Aliza Green,  
author of *The Fishmonger's Apprentice*

Yield: 4-6 appetizer servings

Prep time: 15 minutes

Total time: 30 minutes

*For the freshest scallops, a quick marinade for Peruvian-style ceviche brings out their sweet brininess and springy texture. Low in fat and high in flavor, ceviche is becoming as popular as sushi. Chipotle pepper flakes made from smoke-dried red, ripe jalapenos adds a lively smokiness and mint makes it refreshing.*



### Ingredients

- 1 pound large natural sea scallops, trimmed
- 1/2 cup fresh lime juice
- 1/2 cup orange (or tangerine) juice
- 1 teaspoon sea salt
- 1/2 teaspoon chipotle pepper flakes
- 6 red radishes, thinly sliced
- 2 tablespoons thinly sliced mint
- 2 ruby grapefruits, sectioned

### Directions

Slice each scallop crosswise into three or four thin rounds. Combine ¼ cup each lime juice and orange juice, and half the salt and mix lightly with the scallops. Cover and marinate for 15 minutes, refrigerated. Drain scallops.

Meanwhile, combine the remaining lime juice, orange juice, chipotle flakes, the remaining salt, radishes, and basil. Toss with the drained scallops.

Divide the scallops into six portions and pile into the center of the salad plates, preferably chilled. Arrange the grapefruit segments in a fan shape alongside the scallops, drizzle with the remaining marinade and serve immediately.