

## Scallop Ceviche

A Recipe from Blue Valley Vineyard and Winery, Purcellville, Virginia



*Pair with Blue Valley Pinot Gris with lush pear on the nose, refreshing lime zest and green apple on the palate. It's a well-rounded wine with bright acidity that pairs well with scallop ceviche.*

### Ingredients:

- 1 pound bay scallops, quartered
- 1 cup (about 12 whole) cherry tomatoes, roughly chopped
- 2 green or red Serrano chilies, seeded and minced (about ½ teaspoon)
- ¾ cup chopped fresh cilantro, plus additional for garnish
- 1 cup finely diced red onion (1/2 medium red onion)
- 1 cup fresh orange juice
- 1/3 cup fresh lemon juice
- 1/3 cup fresh lime juice
- Salt to taste

### Preparation:

1. Combine all the ingredients in a nonreactive bowl and stir to mix well.
2. Cover and refrigerate for at least 2 hours, and up to 16.
3. Scoop the ceviche into small (3-ounce) bowls and garnish with cilantro.

(Makes 6-8 servings)