

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)