



Scallop & Shrimp Ceviche With Mango, Basil & Jalapeno
By Hipcooks Portland

Serves 6

- 6 large fresh scallops, sliced
- 6 shrimp, halved lengthwise
- 1 mango, diced
- 2 scallion, diced
- 1 sweet red pepper, diced
- 1 large handful basil, sliced
- juice of 5 limes
- a swirl of olive oil (extra-virgin, first cold pressed)
- 1 fresh jalapeño or Serrano chili pepper, diced finely
- 1 tablespoon freshly grated ginger
- sea salt and pepper
- 2 avocados, perfectly ripe & sliced into wedges

This is best freshly made. Combine scallops, shrimp, mango, scallion, peppers, most of the basil, olive oil, salt & pepper to taste in a bowl with enough lime juice to cover the shellfish. Marinate, chilled, for about 10 minutes.

Serve in pretty bowls garnished with a topping of the reserved basil or, for a nice contrast, make a bed of sweet potato fries and place a heaping spoonful of your ceviche on top. Serve with avocado wedges.





Roasted Red Salsa **By Hipcooks Portland**

4 roma tomatoes, roasted
1/2 onion, chopped
2-3 cascabel chilies
1 clove of garlic, chopped

A roasted tomato imparts a sweet, rich texture to a salsa. To roast a tomato, choose a nice ripe one (Romas usually work), slice in half and hollow out the inside using a spoon. Place in a baking tray. I like to drizzle with a little olive oil, some silvered garlic, salt and pepper and maybe a little herbs like thyme or oregano. Roast slowly in a low oven (like 250 or so) for at least an hour until shrunken and lovely. Another option - grill the tomatoes!

For the Salsa: Toast the cascabel chilies and soak in hot water until re-hydrated. (see Mole for toasting and soaking instructions for dried chilies). Pop all the ingredients except the roasted tomatoes into a food processor and whizz until smooth. (You might need to scrape the sides of the bowl a few times.) Then add the tomatoes and chop until you have the consistency salsa that you like. This should result in a nice, spicy salsa. Want your salsa a little spicier? You can add chopped hot pepper (like serrano, habanero, or hot pepper sauce.)





Gazpacho in Cucumber Cups By Hipcooks Portland

Cucumber cups make a cute shot glass, and a lovely vehicle for appetizers. An English cucumber will yield 8 – 10 “shot glasses” – just hollow out with a melon-baller, leaving enough on the bottom to support the filling.

In class, we filled the cucumber cups with gazpacho, the recipe below. Your options are endless: Crab or shrimp salad, a spicy salsa, more tequila or gin?

Gazpacho:

1 large or 2 small super luscious vine-ripe tomatoes
½ cucumber (only peel if the skin is inedible – we use English and use it all!)
¼ red onion
1 red pepper
1 sm clove garlic
olive oil
balsamic or red wine vinegar
splash or Tabasco
Sea salt

Roughly chop and then blend all the ingredients with a little bit of ice-cold water to get the process going. Can be made in advance and chilled!

Option: serve with toasted bread rubbed with a garlic clove and drizzled with olive oil.

