

## Lime & Pilsner Scallop Ceviche

Recipe by Laraine Perri



Somewhere between shrimp cocktail and a glistening piece of sushi lies ceviche, the glorious South American dish in which seafood is "cooked" in citrus juices without ever seeing a flame. The result is a thrilling combination of flavor, texture and sensation; delicate, sexy and irresistible. Our version involves a bit of a cheat, giving succulent sea scallops a 30-second poach before a lime and beer marinade—a little head start that eliminates any question of their "doneness." As for that marinade: fresh lime juice, a citrusy pilsner, salt and yum. The dish is finished with a tiny dice of sweet-hot crunch and a little shower of fresh cilantro. Spoon it into martini glasses or tiny bowls, and serve with tortilla or plantain chips; or, eat as the Peruvians do, with a side of popcorn—a quirky counterpoint to a sublime dish.

[Photo: Kevin Robie]

Serves: 4

- \* German Pilsner <<http://draftmag.com/recipes/search.php?style=6>>
- \* shellfish <<http://draftmag.com/recipes/search.php?ingredient=16>>
- \* hors d'oeuvre <<http://draftmag.com/recipes/search.php?dish=1>>

### Ingredients:

- \* 1 pound fresh sea scallops
- \* 1/2 cup fresh lime juice
- \* 1/4 cup Great Divide Nomad pilsner
- \* 2 teaspoons extra virgin olive oil
  - \* 1 1/2 teaspoons sugar
  - \* 1 teaspoon kosher salt
- \* 1/2 teaspoon minced fresh garlic
- \* 1/4 cup very finely diced red bell pepper
- \* 2 tablespoons very finely diced purple onion
- \* 1/2 jalapeño pepper, seeded and minced (or more to taste)
  - \* 2 tablespoons chopped fresh cilantro
- \* lime slices and cilantro sprigs, for garnish



Instructions:

- \* Remove and discard the side muscle from the scallops, and cut the scallops into ½-inch pieces. Bring a medium pot of water to a bare simmer, and prepare a large bowl of ice water. Poach the scallops in the simmering water for 30 seconds, and transfer immediately to the ice bath.
  
- \* In a medium bowl, combine the lime juice, beer, olive oil, sugar, salt and garlic. Drain the scallops and pat dry with paper towels. Add the scallops to the marinade and refrigerate 30 minutes to 1 hour (no more).
  
- \* Stir in the red pepper, onion, jalapeño and cilantro, and spoon into martini glasses or small bowls. Garnish with lime slices and cilantro sprigs.

