

Holiday Cooking

We Wish You A Merry Appetizing Avocado Dish

(NAPSA)—What's festive, green and will make your guests merry?

Strategically placed mistletoe may secure a kiss and a well-decorated holiday table may beckon hungry guests, but it's avocados, another green holiday delight, that's delicious enough to bring applause and ovations from family and friends.

Available year-round, Hass avocados offer a luscious, buttery flavor that can stand alone as a spread on hors d'oeuvres or can add a colorful twist to a holiday meal. This year, impress your guests with Avocado Shrimp Ceviche.

Ceviche, a popular Latin American appetizer, can be prepared in advance and elegantly served in a martini glass. The shrimp is first poached, then lime and orange juice continue to marinate and cook the shrimp. Add avocado for a memorable twist.

AVOCADO SHRIMP CEVICHE

- 2 cups medium shrimp, peeled and deveined
- 1/2 cup fresh orange juice
- 3/4 cup fresh lime juice
- 4 ounces ketchup
- 2 cups tomato juice
- Kosher salt and freshly ground black pepper
- 1/2 cup fresh cilantro leaves, chopped
- 1/2 red onion, diced
- 1 Hass avocado, peeled, pitted, cut into 1/4-inch dice
- 2 large plum tomatoes, seeded and diced (about 1 cup diced tomato)
- 1/2 teaspoon hot sauce

In a large pot of boiling salted water, add the shrimp and simmer until just cooked



Avocados are a green holiday delight that can add a colorful twist to seasonal meals.

through, about 2 minutes. Using a slotted spoon, transfer the shrimp to a bowl of ice water to chill.

Drain the shrimp and transfer to a bowl. Add the lime and orange juice, stir to combine, and refrigerate for at least 4 hours and up to 6.

In large bowl, combine the tomato juice and ketchup. Season with salt and pepper. Add the chopped cilantro and red onion. Stir in the avocado, tomato and hot sauce, and mix gently to blend. Add the cooked shrimp and juice. Taste and adjust seasonings.

To serve, divide equal portions into four martini glasses, and place each on a plate. Optional: Garnish with fried plantain chips. Makes about 4 portions.

Avocado tip: When ripe, the avocado's dark, pebbly skin yields to gentle pressure. Simply cut the avocado in half, scoop out the seed, and slip a spoon between the flesh of the fruit and the skin to prepare for use.