

Refreshing Summer Scallop Ceviche

- 1 lb sea scallops, quartered
- 2 rip avocados, cubed
- 1 cup lemon juice
- 1 cup orange juice
- 1 cup lime juice
- 2 tomatoes, cubed
- 1 red onion, cubed
- ¼ cup of fresh chopped cilantro

Directions

1. Wash the scallops and quarter them. Once quartered place all the scallops into a bowl and pour in the orange, lemon, and lime juice. Place in the fridge and let it sit over night. The citrus will start to cook the scallops over night so don't worry about cooking them.
2. Now drain all the juice out and save about ¼ cup of it and place that on the side for later.
3. Take the avocados, tomatoes, red onion, and cilantro and mix it all gently into the scallops. Add some of the juice on the side along with some salt and pepper for taste. Serve immediately.
4. This dish is great for dinner parties