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Traveling the coast of South America for our 40th wedding anniversary, we fell in love with ceviche! With the memories of that trip still lingering, we began making it at home in Alaska. Some of the best seafood in the world comes out of the clear, cold waters of Kachemak Bay, so fish and shellfish dishes are always on the menu, but ceviche was a new culinary adventure for us. While lime-cured fish is the classic, our favorite ceviche is made with shellfish. Tossing fresh cooked Alaskan shrimp, scallops and crabmeat together with icy cold oranges, and melon and jalapenos from the Saturday Farmer's Market in Homer is a pure celebration of summer! Tangy and sweet atop crisp lettuce, and paired with our chilled Rosé, this shellfish ceviche makes a great lunch or a perfect appetizer. We hope you enjoy it as much as we do. Buen provecho!

INGREDIENTS:

1 tsp. grated ginger
1 navel orange (peeled & chopped with juice)
2 scallions (finely chopped, white & light green parts only)
2 cups seedless watermelon (diced to small bite-sized pieces)
1 Tbsp. finely chopped fresh jalapeño (or to taste)
Pinch of salt, 1 cup cooked, cooled mixed shellfish (scallops, shrimp, crab or halibut) cut to same size as watermelon, if large
12 or so Boston lettuce leaves and 6 squash blossoms or nasturtium flowers for garnish

PREPARATIONS:

Mix first 4 ingredients in a bowl. Add watermelon, half of jalapeño and salt and stir gently. Season to taste with more jalapeño or salt, if required, then fold in seafood until well-combined. Divide ceviche between 6 parfait dishes lined with lettuce leaves (about 2 per dish) and garnish with flowers. Serve immediately.