

Salsa Ceviche (Shrimp Cocktail) with *Arriba!*[®] Red Salsa

- 16 LARGE SHRIMP (PRE-COOKED AND FROZEN)
- 16 OZ *ARRIBA!* MEDIUM RED SALSA
- 4 LIMES (JUICE)
- ½ MEDIUM ONION, MINCED
- 8 SPRIGS CILANTRO, MINCED
- ADDITIONAL CILANTRO FOR GARNISH
- BLACK PEPPER, SALT, GARLIC SALT TO TASTE

Thaw shrimp in refrigerator. Mix remaining ingredients and refrigerate. To serve, place 4 oz of mixture in a small bowl and arrange 4 shrimp around the edges. Serve with white corn tortillas or crackers. Makes 4 servings.

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