



Shrimp Escabèche with Citrus Mojo

Time to prepare: 2 ½ + hours (½ active)

Serves: 10 – 12 as an appetizer

2 cups freshly squeezed orange juice
1 cup fresh lemon juice
3 large garlic cloves, minced, divided
Pinch of salt
1/2 teaspoon dried crushed red pepper

2 pounds cooked deveined peeled shrimp, cut into 1/2-inch pieces
2 cups chopped red bell pepper
1 1/2 cups chopped celery
1 cup chopped red onion
1/2 cup chopped fresh cilantro
1/4 cup olive oil

Combine orange juice, lemon juice, and 2 minced garlic cloves in medium saucepan over medium-high heat. Add pinch of salt; boil until orange juice mixture is reduced to 1 cup, about 25 minutes. Cool. Mix in crushed red pepper.

Mix shrimp, bell pepper, celery, red onion, cilantro, and 1/4 cup olive oil in bowl. Toss with orange juice mixture and remaining minced garlic clove. Season with salt and pepper. Cover and chill until cold, about 2 hours. (Can be made 8 hours ahead. Keep refrigerated.)