Shrimp and Crab Ceviche

YIELD: 20 servings

INGREDIENTS	MEASUREMENTS
Large shrimp, cooked (shelled/deveined)	½ lb
Jumbo lump crab meat	½ lb
SupHerb Farms Fresh Frozen Onion Red Roasted	¼ cup
SupHerb Farms Fresh Frozen Tomato Roasted Wedge with Oil	¼ cup
SupHerb Farms Fresh Frozen Salsa Blend	¼ cup
SupHerb Farms Fresh Frozen South of the Border Paste	3 Tbsp
Lime juice, fresh squeezed	4 Tbsp
Cumin, ground	1 tsp
Salt and pepper	To taste

PREPARATION

1. Add all ingredients to a large mixing bowl. Blend well.
2. Refrigerate overnight or at least 8 hours.

TO SERVE

Serve on Belgian endive leaves.

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