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Recipe fro

Regine's Florida Shrimp Seviche

- $\frac{2}{3}$ cup ketchup
- $\frac{1}{2}$ cup lime juice
- 1 cup freshly squeezed orange juice
- 1 teaspoon sugar
- $\frac{1}{2}$ teaspoon Tabasco
- $\frac{1}{3}$ cup virgin olive oil
- 2 pounds extra large shrimp
- 2 purple onions, sliced
- 1 clove garlic, mashed
- $\frac{3}{4}$ cup fresh cilantro leaves, chopped
- Salt and freshly ground black pepper to taste
- Orange slices for garnish
- Whole cilantro leaves for garnish

Mix well the first six ingredients. Add onion and shrimp, then cilantro leaves, garlic and salt and pepper. Marinate 6 hours before serving.

Serve in soup plates and garnish with orange slices and whole

