

## Shrimp Ceviche: A Clean, Fresh Recipe to Usher in Autumn

By Mel Fabrikant Wednesday, October 01 2008, 08:47 PM EDT Views: 87



The fall season is no doubt upon us in the Garden State, but that is no reason to give up on the crisp, citrus flavors we hold near and dear to our summertime favorites. Nelson Martinez, Executive Chef of Chakra Restaurant, has created this delightful dish for those who want to enjoy summer's bright, sunny flavors, even as the seasons progress.

### *Shrimp Ceviche Recipe*

#### Ingredients

- 2/3 cup Lemon Juice
- 2/3 cup Lime Juice
- 1 cup Orange Juice
- 1/2 cup Rice Wine Vinegar
- 1/2 Red Onion
- 1/2 bunch of Cilantro
- 1 Jalapeno
- 2 tsp. Salt
- 20 (16-20 size) Black Tiger Shrimp peeled and de-veined

#### Method

Bring a medium size pot of water to a rapid boil, adding a tablespoon of salt and lemon juice as it simmers. Once the water is boiling, place the shrimp in the liquid for one minute. Remove shrimp, place in bowl, and then immediately refrigerate. While cooling, combine the wet ingredients (lemon, lime and orange juice with the rice wine vinegar) in another bowl. When shrimp completely cool, place shrimp in the juices and return to refrigerator to chill for two hours. Next, slice the red onion and jalapeno as thin as possible, keeping in mind that the more jalapeno that is used, the spicier the ceviche. Chop the cilantro and add to the onion and jalapeño. Toss with shrimp. Salt to taste and plate, garnishing with cilantro sprig.

Serves 3

#### About Executive Chef Nelson Martinez

Having recently taken the helm of Chakra Restaurant, Executive Chef Nelson Martinez served in several positions under noted chef, Gary Robins, at Wish in Miami as well as Mi, the Biltmore Room, and Sheridan Square in New York City. The chef also brings to Chakra his experience as executive chef from Duvet, the trendy New York City-based restaurant, carrying over an understanding of the careful balance of atmosphere and cuisine. Chef Martinez draws upon a natural creativity and passion for developing dishes that amplify the true nature of the freshest, locally-sourced foods, which he incorporates into his culinary creations.

#### About Chakra Restaurant

Chakra Restaurant, located in Paramus, New Jersey, features an inviting menu focused on New American cuisine with European and Asian influences. Dominated by candlelight, the restaurant features a low-lit stone water wall, soft, velvet pillow-backed banquettes, Asian throw rugs, a mahogany bar, as well as romantic, silk-tented bungalows. Raised fire crevices fill the old brick walls, which were built from bricks that are over 120 years old.

The 187-seat dark, dramatic restaurant, located 10 miles from New York City, in the heart of Bergen county New Jersey, is open for dinner Monday through Wednesday from 5:00 to 10:00 p.m., Thursday through Saturday from 5:00 to 11:00 p.m., and Sunday from 5:00 to 9:00 p.m. Lunch is served Monday through Friday from 11:30 a.m. to 2:30 p.m. The inviting lounge is open until midnight Monday to Wednesday, until 2:00 a.m. Thursday through Saturday, and until 9 p.m. on Sunday. Happy Hour is offered from 4:00 to 7:00 p.m., Monday through Friday. Bring Your Own Bottle Nights are held on the first Monday of every month. Chakra's monthly wine dinners celebrate wines from a variety of regions and vineyards. A private dining room, equipped with an LCD projector, is available for special events during the day and night. Chakra restaurant is a four-time recipient of the Wine Spectator Award of Excellence. Chakra Restaurant is located at W. 144 Rt. 4 (eastbound), Paramus, NJ.

For more information, visit [www.chakrarestaurant.com](http://www.chakrarestaurant.com) or call (201) 556-1530.