

Scallops Ceviche with Grilled Crostini

1 lb bay scallops
1 red onion, thinly sliced
1/2 cup fresh lime juice
1/2 cup fresh orange juice
1 T chives, chopped
sea salt and ground pepper, to taste
Italian bread, sliced into 1/4 inch cuts
1/4 c olive oil
2 garlic cloves
1 pineapple, peeled and diced
1/2 cup avocado, diced
romaine leaves, optional
orange, lime or star fruit slices, optional

Blanch scallops for 1 minute in large pot of boiling, salted water. Remove to a shallow dish. Add red onion, lime juice, orange juice, chives, salt and pepper. Combine well and refrigerate 2 – 3 hours, stirring once or twice. Lightly brush bread with olive oil and grill for several minutes on each side. Rub the bread with a garlic clove after grilling. Serve ceviche with sliced fruit on bed of lettuce with a piece of grilled crostini. Serves 12

Recipe by Garden Chef Dené Lynn



ATLANTA BOTANICAL GARDEN