Shrimp Ceviche

12 oz shrimp, peeled and deveined 16/22 (cooked lightly and cooled)
¼ onion, red small dice
1 pepper green, small diced
1 cucumber, small diced
1 tomato, small diced
1 tbsp salt, as needed
dash peppers sauce
2 tbsp. olive oil
2 tbsp. garlic, minced
5 limes, fresh squeeze
2 oranges, fresh squeeze
2 tbsp. cilantro chopped

1. Mix together all the ingredients together. Adjust seasonings as necessary with, limes, salt, and pepper.
2. Serve in vehicle of desire. Can be served by itself or with Tortilla chips.

NOTE:- Shrimp can be substituted for any seafood of your choice. Fish and Conch doesn’t need to be cooked.