**Calamari and Shrimp Ceviche**

**Ingredients:**

8# green bell pepper diced

3# yellow bell pepper diced

3# red bell pepper diced

3# orange bell pepper diced

5# red onion diced

3# carrots finely diced

6# tomatoes diced

1# garlic minced

12 oz. ginger peeled and minced

10# calamari tubes and tentacles (thawed and chopped)

5# baby shrimp

**Sauce:**

2 qt. lime juice

20 oz. fish sauce

2 cups sugar

5 bunches cilantro (leaves and stems) chopped

2 cups Sambal

2 bunches cilantro leaves picked for garnish

**INSTRUCTIONS**

**Calamari prep:**

1. Separate the tubes and tentacles from each other.
2. Cut the tentacles into 4 pieces.
3. Cut the tubes in half from top to bottom. Then slice into thin slices.

**Sauce:**

1. Combine all ingredients together. Check taste and adjust as needed.

**Ceviche:**

1. Mix all veggies, garlic, and ginger together in a large container with the prepped calamari and the shrimp. Pour sauce over. Let marinate for several days to ensure the calamari is cooked all the way.