

## Campechana (Mixed Seafood Cocktail)

*Serves 6-8*

### Ingredients:

- 2 Roma tomatoes, seeded and diced
- ½ seedless cucumber, peeled and diced
- ½ cup diced white onion
- 1-2 jalapenos, seeded and diced
- ¼ cup chopped pitted green olives
- ¼ cup chopped cilantro
- 1 cup tomato juice
- ½ cup clam juice
- 2 Tablespoons fresh lime juice
- ½ cup ketchup
- 2 teaspoons Tabasco or Cholula
- 8 oz. cooked, shelled shrimp, quartered
- 8 oz. lump crab meat, picked over
- Salt and pepper
- 1 large avocado, peeled and cut into cubes



**For Serving:** saltines, tortilla chips, lime wedges

### Instructions:

1. In a large bowl, mix together tomatoes, cucumber, onion, jalapenos, olives, cilantro, tomato juice, clam juice, lime juice, ketchup and Tabasco.
2. Add shrimp and crab to tomato mixture; stir gently to combine. Taste and adjust seasonings.
3. Just before serving, top with avocado. Serve with saltines or tortilla chips and lime wedges.

### Make-Ahead Tip:

- Campechana can be made up to 2 days in advance. Store in an air-tight container in the refrigerator.