



Peruvian-Style Ceviche with Razor Clams & Octopus

Add a Peruvian twist to a Mexican classic!

Ingredients:

- ½ lb fresh octopus, cleaned and cooked (tenderized and sliced)
- ½ lb razor clams, cleaned and sliced thin
- 1 small red onion, thinly sliced
- 1–2 limes, juiced
- 1 lemon, juiced
- 1 small orange, juiced (optional for a hint of sweetness)
- 1–2 cloves garlic, minced
- 1 small red chili or aji amarillo (thinly sliced, adjust for heat)
- 1 tablespoon chopped cilantro
- Salt & pepper to taste
- Optional: sweet potato slices, corn on the cob pieces, or plantain chips for serving

Instructions:

1. In a non-reactive bowl, combine the lime, lemon, and orange juice.
2. Add sliced red onion and let soak for 5–10 minutes (this mellows the sharpness).
3. Add the cooked octopus and raw razor clams to the citrus mixture.
4. Stir in garlic, chili, and cilantro. Season with salt and pepper to taste.
5. Cover and refrigerate for 15–20 minutes (longer for a firmer texture).
6. Serve chilled with traditional sides like sweet potato, corn, or chips.