

Caribbean Lobster Ceviche Don Q Limon

1 pound lobster tail, cut into 1-inch cubes
7 ounces freshly squeezed lime juice
1 cup red sweet pepper, diced
1 cup yellow sweet pepper, diced
1 bunch cilantro (coriander), finely chopped
1 fresh mango, cut into thin cubes
1 red onion, finely chopped
1 bay leaf
5 ounces Rum Don Q Limon
salt and pepper to taste

Preparation

Put all ingredients into a covered bowl and marinate for 12 hours in the refrigerator. Lime juice will cook the lobster meat.

Serving suggestion

Put some colored leaves of lettuce in a Martini glass.
Top with lobster ceviche. Garnish with a slice of lemon and a black olive.

This is a very refreshing dish for hot summer days!

