**Ceviche de Monica**

Ingredients

1 white onion julienne cut .5-0.8mm thick

3 tomatoes, diced

2 1lb bags of cooked, deveined and tailess shrimp in medium size

1 Bunch of cilantro with stems and leaves cut 6mm long

2 Juice of lime

1 oz of orange soda

½ bottle of ketchup

Orange juice

1 teaspoon Aji no Moto (msg)

Salt to taste

Procedure:

1. Put strips of onion in bowl of hot water. Wait 5 minutes then drain.
2. Add diced tomatoes to large bowl with rest of ingredients including onions.
3. Add enough orange juice to cover.
4. Salt to taste.
5. Put in refrigerator for flavors to enfuse for a minimum of 1 hour, preferably 4 or overnight.
6. Serve with rice, plantain chips and popcorn.