

# The Canal Club

CREATE ONE OF THE CANAL CLUB'S MOST POPULAR DISHES AT HOME, SHRIMP CEVICHE. PAIR IT WITH THE JACK CHAPLIN, OUR TWIST ON A WHISKEY SMASH. TOP OFF THE EVENING WITH OUR SPOTIFY PLAYLIST, FUNKY KINGSTON, SALT RIVER SHELLAC SOCIETY VOL. III.

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## THE JACK CHAPLIN

1.5OZ BOURBON WHISKEY  
.75OZ BROWN SUGAR  
.75OZ LEMON  
4 MINT LEAVES  
ICE

SHAKE ALL INGREDIENTS IN A COCKTAIL SHAKER. STRAIN OVER ICE IN A ROCKS GLASS. GARNISH WITH MINT AND A DEHYDRATED LEMON.

## SHRIMP CEVICHE WITH CUCUMBER PICO

SERVES UP TO 4

### CUCUMBER PICO

1/4 CUP CHOPPED CUCUMBER  
1 TBSP CHOPPED RED ONION  
1 TBSP CHOPPED JALAPEÑO  
1 TBSP FINELY CHOPPED CILANTRO  
1 TSP SALT  
1 TSP BLACK PEPPER

COMBINE ALL THE INGREDIENTS IN A SMALL BOWL.

### SHRIMP CEVICHE

2 CUPS (16/20) MEDIUM SHRIMP, CHOPPED INTO 1/2-INCH PIECES  
1/4 SMALL ONION, THINLY SLICED  
2 CUPS FRESH LIME JUICE  
4 CLOVES GARLIC  
1 TO 2 SERRANO CHILES  
2 CUPS CHOPPED CILANTRO, FINELY CHOPPED FOR GARNISH  
3 TBSP SALT

PLACE SHRIMP AND ONION IN A LARGE BOWL.

IN A SEPARATE BOWL, COMBINE LIME JUICE, GARLIC, CHILES, CILANTRO, AND SALT. POUR OVER SHRIMP AND REFRIGERATE FOR 3 TO 4 HOURS, STIRRING EVERY HOUR. DRAIN.

PLACE SHRIMP CEVICHE IN SERVING BOWL. GARNISH WITH 2 TABLESPOONS CUCUMBER PICO AND CILANTRO. SERVE WITH PLANTAIN AND BLUE CORN CHIPS.



[HTTPS://BIT.LY/SRSSFUNKYKINGSTON](https://bit.ly/srssfunkykingston)

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