



Salpicón de mariscos

Salpicón (seafood vinaigrette) is a popular tapa and bar snack, served pretty much everywhere in Spain. It's a guaranteed hit, quick and easy to make with just a few ingredients.

You can use pretty much any cooked shellfish or seafood, whatever the budget allows. Shrimp & tiger shrimp are typical; try lump crab, octopus, langoustines or even lobster for an upmarket version; but even inexpensive surimi sticks will fill the bill.

Ingredients

1 1/2 cup seafood - cooked, shelled and cut in chunks (1 cm)

1/2 onion cut in chunks (1 cm)

1/2 red pepper cut in chunks (1 cm)

1/2 green pepper cut in chunks (1 cm)

3 tbsp White wine vinegar

3 tbsp good olive oil

Salt & pepper

Preparation

Cut ingredients to size (1 cm = 1/2 inch)

In a large bowl, mix the seafood & veg, season to taste

Splash on vinegar & olive oil, mix and it's done. Let it marinate for an hour or so before serving.

Make individual servings in ramekins, or family style.

Note:

1. It's best to use 2 or 3 different types of seafood. This recipe includes tiger shrimp, octopus and white shrimp.
2. Serve cool, not ice cold. Garnish with halved cherry tomatoes, dill fronds or whatever suits your fancy.
3. Scallops or a firm fleshed white fish like monkfish or corvina is another alternative. Be sure it's not overcooked.
4. Good virgin extra olive oil does add a flavor boost; however, some prefer a more neutral oil that doesn't overpower the seafood. Your choice.
5. A little sherry vinegar adds a nice touch, but a few drops is plenty.

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