



Cucumber Cups with Ceviche

This delicate tapa is delicious with Bokisch Vineyards Albariño or Rosado!

Ingredients:

- English Cucumber
- Ceviche (pick up at your favorite Mexican Deli)

To Make the Cups:

1. Cut cucumber into one inch rounds.
2. Scoop out inside with melon baller or small spoon.
3. Fill each cucumber with a scoop of Ceviche.
4. Add an extra shrimp or octopus tendril for effect.
5. Add a squeeze of fresh lemon or lime juice.
6. Chill until serving.