



Ceviche with Geoduck

15 min

WA

Serves 4

Video Avail

Ingredients

Ceviche

- 1 geoduck clam (fresh or frozen)
- 1 red onion (finely diced)
- 1/2 sweet white onion (finely diced)
- 1-2 tomatoes (diced)
- 1 cucumber (diced)
- 1 jalapeño (diced with stem and seeds removed)
- 1 cup cilantro (chopped)
- 1 large lime (juiced)
- 1 large lemon (juiced)

1 large orange (juiced)
salt to taste
black pepper to taste

Optional

1 avocado (diced)

Serve with

tortilla chips

Cleaning Geoduck

(Use butterknife to clean geoduck)

Using butterknife, go around inside of shell until the shell can be pulled away from the body.

Using butterknife, cut belly part away.

Put in boiling water for 10 seconds, flipping halfway through.

If skin is not coming off then blanch for a few seconds longer.(If the clam is previously frozen the skin may easily be pulled off without blanching).

Start peeling from the bottom of the geoduck (where the shell used to be) and pull all the skin off.

Now, it is essentially a tube so use the butterknife to split the tube open so it's one flat piece.

Clean out any sand left on the inside.

Rinse off

Dice geoduck with a kitchen knife into small pieces (can also use a blender)

Ceviche Assembly

Add geoduck and all diced and chopped ingredients into a large mixing bowl.

Add lemon, lime, and orange juice.

Mix with large spoon.

Season with salt and pepper to taste.

Serve with tortilla chips

Recipe by Terry Phair of [Lummi Seafood Market](#) and [Bellingham SeaFeast](#)
Species Group

Clams, Mussels, Oysters