

Grilled Shrimp with Garlic and Plantains (DE-LI-CIOUS!!!!)

I don't remember where I got this recipe but I think it came from Chef George Hirsch. I've made it a few times and it's always a hit! Enjoy!

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Ingredients (serves 4)

3 tbsp. olive oil
Juice of 2 limes
1 head caramelized garlic, pureed
1 tsp. hot sauce
1 lb. large shrimp, peeled and deveined
3 medium ripe and juicy plantains
2 tbsp. sugar
1 tbsp. honey

Directions:

1. Combine 2 tbsp. olive oil, lime juice, garlic and hot sauce in a medium bowl and mix well.
2. Add shrimp, toss gently and refrigerate for 30 minutes.
3. Preheat grill.
4. Place shrimp on skewers and grill for 5-6 minutes on each side, or until opaque.
5. Boil plantains for 15 minutes, cool, peel, and cut into 2 inch pieces.
6. Preheat a non stick saute pan and add the other 1 tbsp. olive oil.
7. Add the sugar and cook, stirring constantly, until the sugar caramelizes.
8. Take care not to burn the sugar.
9. Add the grilled plantains and honey and toss lightly, add the grilled shrimp.

Caramelized garlic

In boiling water, blanch 8 cloves peeled, sliced garlic. In saucepan, heat 1/2 cup sugar until golden. Remove from heat, add the garlic and 1 Tbsp. unsalted butter. Mix well.

Makes about 1/2 cup.