

JERK SHRIMP WITH RIPE PLANTAIN MASH AND A CAMELIZED PLANTAIN CREMA

For the JERK Shrimp

INGREDIENTS

- 1 lb. Shrimp, Peeled and Deveined, Tail-off, 21-25
- 2 tbsp. Walkers Wood Mild Jerk Marinade
- 1 tbsp. BACARDI dark rum
- ½ tbsp. brown sugar
- 2 tbsp. vegetable oil
- 1 tbsp. chopped thyme
- ½ tsp. Kosher salt

PROCEDURE

1. Combine all ingredients and marinate for 30 minutes.
2. Grill until fully cooked, (approx. 6 minutes)
3. Reserve

For the Plantain Leaves Boat

- 1 large leaf Plantain Leaf
1. Using scissors, cut out a rectangle approximately 8-10 inches long by 4-6 inches wide and 8 strips, about 4 inches long by 0.25 inches wide
 2. Rinse the leaf under hot running water
 3. Gently shake off excess water, pat dry
 4. Gently fold over the ends together and tie with one of the strips, leaving about a 1 inch overhang
 5. Do the same with all the other ends.
 6. Push the center down and adjust to make a bowl to fill with mash

For the ripe Plantain Mash

- 1 bag of Ripe Plantain Mash
1. Fill a large pot with water and bring to a rapid boil and add the bag of plantain until it reaches 165 degrees
 2. Fill the Plantain boat with the Plantain Mash

PLANTAIN CREMA

Yields 2 cups

- 2 oz. apple wood smoked bacon, diced
- 1 tablespoon canola oil
- 1/3 cup poblano pepper, stemmed, seeded, and minced
- 1/3 cup large red onion, diced
- 1/3 cup carrot, peeled and diced
- 2 cloves garlic, sliced
- 1 Scotch bonnet, stemmed, seeded, and minced
- 1 tbsp. Annatto seeds
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- 2 tablespoon Spanish sherry vinegar
- 1 chipotle, toasted
- 1 bay leaf, broken in half
- 1 teaspoon ground cumin
- 1 teaspoon ground black pepper
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- 1/2 cup fresh-squeezed orange juice
- 1/2 cup Chicken Stock
- 2 cups heavy cream
- 1 vanilla bean, split lengthwise
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- 1/2 of a Whole Baked Plantain, Fried or 4 Ripe Plantain Slices, Fried
- Kosher salt & Ground Black Pepper to taste

Combine the vinegar and sherry and add the toasted chipotle to soften and set aside. In a medium saucepot over medium-low heat, cook the bacon in the olive oil until it is almost done. Turn up the heat to medium and add the poblano, onion, carrot, garlic, and Scotch bonnet. Season with salt and pepper and cook until they begin to soften, about 4 minutes. Now add the annatto seeds and stir.

To this add the chipotle vinegar and sherry mixture, the bay leaf, cumin, and pepper, and reduce until almost all of the liquid is gone, about 2 to 3 minutes. Add the orange juice and reduce the liquid again, until only a small amount remains, about 4 to 6 minutes.

Now add the chicken stock and reduce until only a concentrated amount remains, about 7 minutes. (You will know it is done when the bubbles start getting bigger.) To this add the heavy cream and the vanilla bean. Stir and simmer 8 to 10 minutes, until the cream becomes quite thick. Pass the mixture through fine-mesh strainer, discarding the solids. Reserve.

In a sauté pan, fry the Maduro in the canola oil. Season with salt and pepper and cook on medium heat until a dark golden-brown on all sides. Remove to a paper towel and drain.

In a blender, puree the caramelized Maduro with the strained liquid. If any lumps of plantain remain, you should strain one more time. Reserve and refrigerate until needed. It should keep up 4 or 5 days.