

Grilled Bacon Wrapped Whole Plantains with Bourbon Garlic BBQ Sauce

(Use of BIG BANANA® Whole Sweet Plantains)



Servings: 4



Total Time: 30 min.



Level: Beginner

INGREDIENTS

- 4 whole BIG BANANA® whole sweet plantains seasoned with Jerk with apple wood smoked bacon spice then wrapped

DIRECTIONS

1. Preheat charcoal grill.
2. Grill Bacon Wrapped Plantains until crispy and fully cooked.
3. Rotate often.
4. Brush with Bourbon Garlic BBQ Sauce and rotate a few times to Caramelize.

BOURBON GARLIC BBQ SAUCE

Yields 1 quart

INGREDIENTS

- 1 c. Garlic Cloves
- 1/4 c. Apple Cider Vinegar
- 1/4 c. Bacon Fat or Lard
- 1 c. Ketchup
- 1/4 c. Brown Sugar
- 1/4 c. Guava Paste
- 1/4 c. Lime Juice
- 3 T. Tomato Paste
- 1/4 c. L&P Sauce
- 1 c. Bourbon
- 1 tsp. Chipotle Powder
- 1 T. Ground Cumin

PROCEDURE

1. Place vinegar, bacon fat and garlic into a pot.
2. Bring to a simmer.
3. Cook for 20 minutes on medium low heat or until garlic is brown and soft.
4. Add rest of the ingredients and bring to a simmer.
5. Cook for 15 minutes on low heat.
6. Place ingredients into a blender.
7. Purée until smooth.