



GOOD
FOOD

S T O R E

Honduran Coconut Ceviche with Fried Plantain Chips

*This recipe was featured in our September 1, 2011 class,
"Secrets of Ceviche"*

- 1 jalapeño chile,
roughly chopped
- 2 tablespoons fresh ginger,
roughly chopped
- 1 14-ounce can coconut milk
- 1 tablespoon sugar
- 1/2 cup fresh lime juice
- 1/2 red onion, thinly sliced
- 2 tablespoons sliced scallions
- 3 tablespoons fresh cilantro, roughly
chopped
- 1 pound shrimp, peeled, de-veined
and blanched

- 3 cups canola oil
- 2 green plantains, peeled &
very thinly sliced
- garlic powder
- salt

YIELD: 4 servings

Honduran Coconut Ceviche

Place jalapeño, ginger, coconut milk, sugar and lime juice in a blender. Mix until a smooth purée forms.

In a nonreactive bowl, toss red onion, scallions, fresh cilantro and shrimp.

Add coconut purée and mix well. Season with salt and pepper.

Serve immediately with Fried Plantain Chips.

Fried Plantain Chips

Heat oil to 350° in a deep-fat fryer or a large, heavy-bottomed saucepan.

When the oil is hot, add the plantain chips one at a time. Do not overcrowd the fryer or the oil will not stay hot enough. Cook in batches in necessary.

Deep-fry until golden, three to four minutes.

Remove the chips with a wire-mesh strainer and drain on paper towels. Sprinkle with the salt and garlic powder. Let cool.