



Ginger Shrimp with Charred Tomato Relish

Green tomatoes are simply unripe red tomatoes – hence their lower sugar content and slightly sour taste. Charring makes them softer and easier to peel. To grill the shrimp use 8-inch wooden skewers, which you'll find in some supermarkets and kitchenware stores.

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<http://www.marthastewart.com/354441/ginger-shrimp-charred-tomato-relish>

Rated(1)1

Prep Time
45 minutes

Total Time
1 hour 20
minutes

Yield
Serves 4

Ingredients

- 2 garlic cloves, minced
- 1 1/2 tablespoons grated peeled ginger (2-inch piece)
- 3 tablespoons vegetable oil, plus more for grill
- 20 extra-large shrimp (about 1 pound), peeled, deveined, tails left on
- 4 ripe plum tomatoes, halved lengthwise
- 2 medium green tomatoes, halved lengthwise
- Coarse salt and freshly ground black pepper
- 2 tablespoons fresh lime juice (1 lime)
- 1 tablespoon minced fresh jalapeno pepper (with seeds)
- 1 teaspoon sugar
- 1 tablespoon chopped cilantro
- 1 tablespoon chopped basil

Directions

1. Soak 20 skewers in a pan of water for 30 minutes.
2. In a medium bowl, stir together garlic and ginger. Transfer half of the mixture to a large bowl and stir in 2 tablespoons oil. Add the shrimp, toss until evenly coated, and then cover and refrigerate for 30 minutes. Cover remaining garlic-ginger mixture and refrigerate.
3. Heat grill to hot; lightly oil grates. In a medium bowl toss plum and green tomatoes with remaining tablespoon oil; season with salt and pepper. Grill tomatoes, cut side up, until skins are charred and flesh is tender, 4 to 6 minutes for the plum tomatoes, 8 to 10 minutes for the green tomatoes (if the green tomatoes are very hard, this may take longer). Be careful as you grill, as the juice from the tomatoes and the oil on their surface may cause flare-ups.
4. When tomatoes are cool enough to handle, remove and discard skins and seeds. Finely chop flesh and add to bowl with reserved garlic-ginger mixture. Add lime juice, jalapeno, sugar, cilantro, and basil.
5. Season shrimp with salt and pepper. Thread shrimp, lengthwise, onto prepared skewers (going through tail and top of shrimp), one shrimp per skewer. Grill until shrimp are opaque throughout, about 2 minutes per side.
6. To serve, place skewered shrimp on a platter with a bowl of the relish.

