

Tostones / Patacones

INGREDIENTS

- 2 large green plantains
- oil for frying
- Adobo seasoning, to taste

DIRECTIONS

1. Peel plantains and slice into 3/4-inch rounds.
2. Heat 1.5-2 inches of oil in a large skillet to 325-degrees. Fry plantains until tender, not crisp; approximately 3-5 minutes.
3. With slotted spoon, transfer plantains to paper towel lined plate to drain and cool. Place plantains between two sheets of parchment paper and flatten plantains with a press or bottom of a heavy glass.
4. Heat oil to 375-degrees. Fry plantains, flipping once, until crisp and golden on both sides, about 2 minutes. Transfer to a paper towel lined plate to drain, season with Adobo seasoning, and cool.
5. Serve with hogao.

Hogao

INGREDIENTS

- 2 tablespoons vegetable oil
- 2 cups diced tomato
- 1 cup chopped scallions
- 1 clove garlic minced
- 1 teaspoon ground cumin
- ¼ teaspoon salt
- ¼ teaspoon ground pepper

DIRECTIONS

1. Heat the oil in a saucepan, add the tomatoes, scallions, garlic, ground cumin and cook gently for 10 minutes, stirring until softened.
2. Reduce the heat to low, add the salt and pepper, cook for 10 minutes more, stirring occasionally until the sauce has thickened. Check and adjust the seasoning.

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Sorullitos

INGREDIENTS

- 3 cups fine ground corn meal
- 4 cups water
- 1 1/4 teaspoon salt
- 1 tablespoon salted butter
- 1 cup Parmesan cheese, shredded
- 1/2 cup all-purpose flour
- oil for frying

DIRECTIONS

1. In a medium pot, boil water.
2. Add ingredients and stir well. Cook over medium-high heat, stirring quickly, for 3-4 minutes.
3. Remove from heat and let cool.
4. Knead mixture into a smooth dough and form into 20 balls. Shape each sorullito into small cigar shape.
5. Heat 1-2 inches of oil in a heavy bottom pot to 375-degrees. Fry sorullitos until golden brown. Transfer from oil to a paper-towel lined plate to drain.

Dipping Sauce

INGREDIENTS

- 1/4 cup mayonnaise
- 3 tablespoons ketchup
- 2 cloves garlic, pressed

DIRECTIONS

1. Mix all ingredients in a small bowl. Serve with sorullitos.

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