

Mariquitas

Plantain Chips

For plantains:

2 large green plantains
(no yellow spots), peeled
Grapeseed, vegetable
or peanut oil for frying

For mojo vinegreta:

4-6 garlic cloves, peeled
1 teaspoon salt
1/4 teaspoon freshly ground pepper
1/4 cup of orange juice
1/4 cup of lime juice
Salt and freshly ground black pepper
1 cup extra virgin olive oil

Cut the plantains in half crosswise. Using a vegetable peeler, pare each plantain half lengthwise in ribbon-like shavings. If not immediately frying, the shavings can be placed in a bowl and covered with cold water to soak for 30 minutes. Drain and pat dry with paper towels before frying.

In a heavy skillet or deep fryer, heat 2 inches of oil over medium-high heat to 375° or until plantains slice sizzles when it touches the oil. Add the plantain slices to the oil 5-6 at a time, turning them with a slotted spoon until they are crisp, about 1-2 minutes. Be careful not to overcrowd the skillet or the oil temperature will fall and the plantains will absorb too much oil and become soggy. Remove plantains from oil and drain on paper towels. Sprinkle with salt and serve with vinaigrette.

To make the vinaigrette:

Mash the garlic with one teaspoon of salt to form a smooth paste. Using a food processor, combine the garlic paste, orange juice, and lime juice. With the motor running, slowly add the olive oil in a steady stream until smooth. The ingredients can also be mashed together in a mortar and pestle.

