

Yucca

Cuban Style Yucca

2 pounds yucca, peeled and sliced lengthwise
1/2 teaspoon salt
1/4 cup olive oil
1/2 onion, diced
4 cloves garlic, minced
1/2 teaspoon fresh lemon juice

Put the yucca into a pan and fill with sufficient water to cover. Mix in salt. Simmer over medium-high heat, cover, and cook until soft, for almost 15 minutes. Sap, and put yucca on a serving dish.

In the meantime, put the olive oil, onion, garlic, and lemon juice into a pan. Cook over average heat for almost 5 minutes. Pour the hot olive oil batter over the yucca, and serve right away.

