

FRIED PLANTAINS

Ingredients

Green plantains

Oil for frying

Salt

Procedure

1. Peel the plantain.
2. The easy way to do this is to score the plantain lengthwise.
3. Cut off both ends.
4. Using the tip of the knife to get you started, peel back a corner.
5. Then run your thumb and forefinger along the scoring line and peel back.
6. Thinly slice the plantain into rounds having a thickness of $\frac{1}{8}$ to $\frac{1}{4}$ of an inch.
7. Fry in hot oil until golden brown.
8. Drain on paper towels and sprinkle with salt.