

FRIED PLANTAIN CHIPS (MARQUITAS) WITH MOJO
SERVES 3 OR 4 AS A SNACK OR SIDE

Vegetable oil for deep-frying
4 green plantains, peeled
Salt
Mojo

Heat at least 4 inches of oil in a large heavy pot over medium- high heat until it reaches 375° F.

Using a mandoline or a very sharp knife, slice the plantains lengthwise into slices 1/8 to 1/16 inch thick. Immediately drop the slices into the hot oil and fry for about 3 minutes, until golden brown.

Remove the plantains from the oil using a slotted spoon, and transfer them to paper towels to drain. Sprinkle the plantains with salt while they are still hot. Serve warm with mojo for dipping.

