

Tostones a.k.a. Twice-Fried Plantains



Tostones are quick, easy, and tasty. Traditionally served as a side dish, they also make for great hors d'oeuvres. To keep your guests nibbling through the night, try topping with tuna salad, mango salsa, or pulled pork.

PREP TIME	10 mins.	TOTAL TIME	15 mins.
COOK TIME	5 mins.	SERVINGS	6

Ingredients

- 2 unripe, green plantains
- 2 cups of vegetable oil
- Coarse Salt

Instructions

1. In a deep pot or dutch oven, heat oil to 350°.
2. While the oil is heating, cut off the ends of the plantains and score the plantains lengthwise. Peel along scoring. Slice plantains into 1/2" medallions.
3. Carefully drop plantain medallions into the oil, stirring a bit to make sure they don't stick to each other. Fry for about 3 minutes. They will start turning a golden color.
4. Remove from oil with a fry skimmer, reserving the oil on the heat. Lay out on a baking sheet. Flatten each tostone to a 1/4" thickness. You can use a tostonera or a rolling pin.
5. Gently drop flatten plantains back into the hot oil. Fry for another 2–3 minutes until tostones turn a golden brown and are crispy on the outside and tender on the inside.
6. Drain on paper towels. While still hot, season generously with salt.
7. Serve immediately.