



Fried Plantains /Tostones

Ingredients:

2 green plantains
2 cups of vegetable oil

Procedure:

Peel the plantains and cut them diagonally 1 inch. Place the pieces in salt water so they won't oxidize. In a deep frying pan heat the oil. Before adding the plantain pieces to the hot oil dry them with paper towels. Fry the plantain pieces until they turn a light golden color. Leaving the heat on remove them from the frying pan and lightly flatten them with a brown paper bag, wax paper or a tostone flattener to about 1/2 to 1/4 of an inch. Add them to the frying pan again and fry until golden brown on both sides. Place on towels to blot, sprinkle with salt and serve them hot.

You can put ketchup, mojito (garlic, olive oil and salt mixture) or a slice of anchovy on them if desired.

Serves 5

La Marqueta de Williamsburg

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**Moore Street Market
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Brooklyn, NY 11201**