

Maduros

(Fried Ripened Plantains)

No one can agree as to whether maduros and their unripened cousin, tostones, are from Cuba or Puerto Rico, but being Quebecois, I'll stay out of the fight and just enjoy the salty, garlicky treats. It's just not the same if you use anything but lard to fry them in. You serve them hot with a sprinkle of salt and mojo sauce.

Ingredients:

4		Ripe (mostly black and yellow skin) plantains, or however many you want
1	lb	Lard, for frying – you can use canola or any oil with a high smoke point, you need 2"
		Salt, for sprinkling after frying

1. Peel and slice ripe plantains, about 3/4 inch slices, and place them on a baking sheet.
2. Heat lard or oil for frying. On my stove, "med-hi" works, but you know your own stove, and I'm using an older-than-me electric stove in a rental house. Besides, we usually cook the entire meal outside on the grill, and eat on our picnic table (when it's not doing that Seattle rainy soaking everything from Vancouver to Yreka).
3. Carefully place the slices into the hot oil/lard. Let the slices fry a few minutes on each side, until dark golden brown. Remove from the fried slices and place onto paper towels to drain. If you have another batch, start that now, and repeat the last few steps. Let cool a few minutes before handling.
4. Sprinkle coarse/sea salt over them.
5. Serve immediately, preferably with mojo sauce (recipe coming soon).