

Mofongo

Ingredients:

3 Plantains -- very green
1/2 Pound Pork rinds -- ground
3 Cloves of garlic
1 Tablespoon Olive oil
Veg. oil for frying

Directions:

Peel the plantains and cut into 1-inch diagonal pieces.
Place them in 4 cups of water with 1 tsp. of salt and let stand for 15 minutes.
Drain well.
Heat oil in a pan to 350 degrees and fry the plantains for about 15 minutes.
Do not over-cook.
Remove the plantains from the pan and place on paper towels to drain.
Place the garlic in a food processor and mince well.
Remove garlic from the processor and mix with the olive oil well.
If you have a large, wooden mortar and pestle; place 3 or 4 pieces of plantain in it and an equal amount of pork rind.
Mix well.
Add a little bit of the garlic oil and mix well.
(If you don't have a mortar; improvise)
Take 3 Tablespoons of the mixture and with your hands form a ball with it.
Repeat until you have used up all of the ingredients.
Serve hot!