

Arañitas
(literally “little spiders;” only in look, not in taste!)

Ingredients:

2 green plantains
3 cloves garlic, minced
Oil (corn, canola, or vegetable preferred) for frying
Salt and pepper to taste

Preparation:

Heat oil in frying pan over medium high heat.
Peel and shred plantains with coarse grater.
Place shredded plantain in salted water and soak for 10 minutes.
Drain plantain and dry with paper towels to remove excess water.
Mix in garlic, salt and pepper.
Fry shredded mix by the spoonful in clumps until golden, about 5 minutes on each side.
Drain over paper towels and serve with either mojito or simple dipping sauce.