



SWEET FRIED PLANTAIN

INGREDIENTS

- 3 each Plantain, very ripe, mostly black
- 3 cup Canola oil, for frying
- To taste kosher salt

DIRECTIONS

1. Trim both ends of the plantains, then use a paring knife to make 3 lengthwise cuts through the skins (try to avoid cutting into the flesh). Space the cuts evenly apart across each plantain. Gently peel away the skins, using the cuts as guides. Slice the flesh on a slight bias into 3/4-inch pieces, for about 24 pieces total.
2. Heat 1/4 inch of oil in a large skillet over medium-high heat. Once the oil is hot and shimmering, dip the edge of 1 plantain piece into the oil. It should immediately start to bubble vigorously. If not, allow the oil to heat up for another minute. If the oil is ready, carefully add half of the plantains in an even layer. Cook until browned in spots on the first side, about 2 minutes, then use a slotted metal spatula to flip. Cook on the second side until browned in spots, about 2 minutes.
3. Flip the plantains again, immediately lower the heat to medium and continue to cook the plantains until they are very tender and deeply browned, 4 to 8 minutes, flipping every 2 minutes to ensure even cooking. The cooking time will depend on the ripeness of your plantains and some pieces may cook faster than others, but you can just remove them as they finish cooking.
4. Transfer to a wire rack set over a baking sheet. Season generously with salt on both sides. Repeat the cooking process with the remaining plantains, adding more oil if needed to maintain 1/4 inch.



POMEGRANATE MOJITO

INGREDIENTS

- 8 large Fresh Mint Leaves
- 2 tablespoons Simple Syrup
- 1 tablespoon Lime Juice from $\frac{1}{2}$ fresh lime
- $\frac{1}{2}$ cup White Rum
- 1 cup Pomegranate Juice
- $\frac{1}{2}$ cup Club Soda
- Fresh Mint Sprigs, Lime Wheels and Pomegranate Arils (optional garnish)

DIRECTIONS

1. In a shaker, muddle mint leaves with simple syrup and lime juice.
2. Add rum and pomegranate juice. Cover and shake vigorously.
3. Strain into 2 glasses filled with ice and top evenly with $\frac{1}{4}$ cup club soda each.
4. Garnish with mint sprigs, lime wheels and fresh pomegranate arils, if desired



CHIMICHURRI SAUCE

INGREDIENTS

- 1 1/4 c Lightly-packed Parsley Leaves
- 1 c Lightly-packed Oregano Leaves
- 1/2 c Lightly-packed Cilantro Leave
- 6 cloves Garlic, minced
- 1/2 tsp Crushed Red Pepper
- Pinch Kosher Salt
- 1/4 cup Red Wine Vinegar
- 3/4 cup Olive Oil

DIRECTIONS

1. Combine the parsley, oregano, cilantro, garlic, crushed red pepper and 1 1/2 teaspoons salt in a food processor. Process until coarsely chopped. Add the vinegar and pulse to combine. Scrape the mixture into a bowl and whisk in the oil and 2 tablespoons water. Set aside at room temperature. (Can be made 1 day ahead and refrigerated; bring to room temperature before serving. Makes 1 cup.)



CHICKEN AND OLIVE EMPANADAS

INGREDIENTS

- 1 each Rotisserie chicken, de boned and small diced
- 10 each Empanada shells
- 1 tbs Olive oil
- 1 tsp Garlic, minced
- ½ c Yellow onion, small diced
- 1/3 c Pimento stuffed green olive, small diced
- 1 tsp Ground cumin
- 1/8 tsp Crushed red peppers
- Pinch Salt
- 1 each Whole egg (beaten)

DIRECTIONS

1. In large skillet on high heat add olive oil, onion and garlic. Sauté for 5-6 minutes until onions are translucent.
2. Add chicken, olives, cumin, and crushed red peppers sauté for 1 minute. Set aside and let cool.
3. Take beaten egg and add some water. Whisk together to create egg wash for empanada shells.
4. To make the empanadas: Place a small bowl of cool water by your work surface. Line a sheet pan with parchment paper. Working with 1 wrapper at a time and keeping the rest covered, brush a little water on one edge of the empanada wrapper. Put 2 tablespoons of filling in the center of the wrapper and fold in half. Use your finger to press out the air, making a border of about 1/2 inch around the filling. Roll edges onto each other pinching tightly or press with a fork to seal the edges. Transfer to the prepared sheet pan. Repeat with the remaining wrappers and filling.
5. Brush empanadas with egg wash and bake for 15 minutes golden brown rotating sheet pan half way through.
6. Serve warm with Chimichurri sauce. See chimichurri recipe