

Aloko

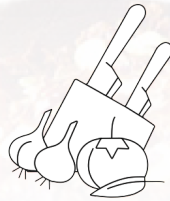
(Spicy Fried Plantains)

Prep Time: 15 minutes

Cook Time: 20 minutes

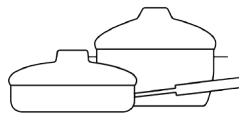
Servings: 4

Fun Fact: Spicy fried plantains are a popular snack in Benin, often eaten with peanuts.



Ingredients

4 ripe plantains	1 teaspoon of lemon
1/2 of an onion	1/2 teaspoon of nutmeg
1 teaspoon of cayenne or chili pepper	1 teaspoon of salt
1/2 tablespoon of chopped ginger	1 teaspoon of bouillon powder cube (optional)
1 clove of garlic	Oil for deep frying



Directions

1. Cut off ends of plantains and remove the peel.
2. Slice plantains (slices should be approximately 1/4 inch thick).
3. Combine onion, ginger, and garlic in blender or food processor. Add enough water to cover the blender's blades before mixing.
4. Once blended, pour mixture into a large mixing bowl.
5. Add cayenne pepper, lemon juice, nutmeg, salt, and bouillon.
6. Add plantains and let rest for 10-20 minutes.
7. Add 1/2 inch of oil to a large skillet or cast iron pan over medium-high heat.
8. Fry the plantains in batches, turning over once, until golden brown (about 5 minutes). Do not overcrowd the pan.
9. Transfer fried plantains to a pan lined with paper towels.