

Kelewele

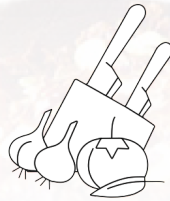
(Spicy Fried Plantains)

Prep Time: 15 minutes

Cook Time: 20 minutes

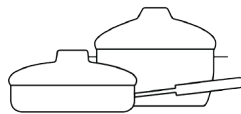
Servings: 3

Fun Fact: Ghanaian cuisine is simple but flavorful. Coated with onion, ginger, cloves, and chili powder, kelewele can either be served as a snack or a side dish.



Ingredients

4 ripe plantains	1 teaspoon of lemon
1/4 onion cut in pieces	1/2 teaspoon nutmeg
1 teaspoon of cayenne or chili pepper	1 teaspoon of salt
1/2 tablespoon chopped ginger	1 teaspoon bouillon powder
1 garlic clove	Oil for deep frying



Directions

1. Using a sharp knife, cut off ends of the plantains and remove peels.
2. Cut plantains in diagonal pieces and set aside.
3. Slice plantains (slices should be approximately 1/4 inch thick).
4. Blend onions, ginger, and garlic in a blender or food processor, with enough water to facilitate blending.
5. Add cayenne pepper, lemon, nutmeg, salt, and bouillon. Set aside.
6. Toss plantain cubes and ginger spice mixture into a large bowl.
7. Let it rest for about 10 to 20 minutes to absorb the flavor.
8. Add 1/2 inch of oil to large skillet or cast-iron pan and fry oil on medium-high heat until hot, but not smoking.
9. Fry the plantain cubes in batches, turning once, until golden brown (about 5 minutes). Do not overcrowd the pan.
10. Transfer the fried plantains to pan lined with paper towels.
11. Serve warm.