**Mofongo**

**Ingredients:**

4 cups oil for frying

4 gloves garlic, minced

4 Tbsp. olive oil

3 whole green plantains, peeled and cut into ½” chunks

½ cup crushed pork rinds

Salt and pepper to taste
Chicken broth (optional)

**INSTRUCTIONS**

1. Heat the oil a large pot over medium heat.
2. Fry the plantain chunks in the oil until crispy, but not very brown; about 10-15 minutes.
3. While they are frying, put the garlic and olive oil into a small food processor and pulse into a paste.
4. When the plantains are done frying, put them in a large bowl and toss together with the garlic and olive oil paste.
5. Using a potato masher or something similar, mash the plantains until they are the texture of very lumpy mashed potatoes.
6. Add the crushed pork rinds and season with salt and pepper.
7. If the mixture is overly dry, add a little chicken broth and mix well. Taste again and repeat as necessary.