

— AMERICA'S —
TEST KITCHEN


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Fried Sweet Plantains and Mojitos

SERVES 6

Fried Sweet Plantains

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Make sure to use plantains that are very ripe and black.

- 3 cups vegetable oil**
- 5 very ripe black plantains (8½ ounces each), peeled and sliced on bias into ½-inch pieces**
- Kosher salt**

Heat oil in medium saucepan over medium-high heat until it registers 350 degrees. Carefully add one-third of plantains and cook until dark brown on both sides, 3 to 5 minutes, stirring occasionally. Using wire skimmer or slotted spoon, transfer plantains to wire rack set in rimmed baking sheet. (Do not place plantains on paper towel or they will stick.) Season liberally with salt. Repeat with remaining plantains in two more batches. Serve immediately.

MOJITOS

Serves 6

This Cuban cocktail has become increasingly popular in the United States in recent years. We like to use superfine sugar here because it dissolves fairly easily. If you cannot find superfine sugar, you can obtain a close approximation by processing granulated sugar in a food processor for about 30 seconds.

- 1 cup packed fresh mint leaves**
- ¾ cup superfine sugar, plus extra to taste**
- 3 cups carbonated water**
- 1½ cups light rum**
- 1 cup lime juice (8 limes)**
- Pinch salt**

Using wooden spoon, mash mint and sugar in pitcher until sugar has dissolved. Stir in carbonated water, rum, lime juice, and salt and season with additional sugar to taste. Pour mixture over ice and serve.

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