

Mofongo Stuffing

Servings: : 4 to 6

INGREDIENTS

- 6 ea green plantains
- coconut or vegetable oil, for frying
- 6 strips, Patuxent Farms® thick-sliced slab bacon
- ¾ c sofrito (see right)
- ⅓ c Roseli® olive oil
- 1 c Chef's Line™ classic chicken stock
- tt kosher salt and black pepper

PREPARATION

Peel the plantains and slice into rounds on the diagonal so slices are oval shaped. In oil heated to 375°, fry plantain slices in batches for 3 minutes each. Remove with slotted spoon and let drain for 2 minutes. Use the bottom of a glass or the side of a rolling pin to smash each fried plantain down. The plantain should squash into a flattened patty. Fry the flattened plantains again for 2 minutes until golden brown. Remove with a slotted spoon and let drain. Dice bacon and saute in a hot skillet until crisp. Remove the crisp bacon and reserve.

In a large bowl, use hands to knead and break up the plantains. Add the ¾ c sofrito, crispy bacon, ⅓ c olive oil and stir. Slowly add chicken broth, ¼ c at a time as you combine everything.

The stuffing should be moist but not mushy. Add salt and black pepper; season as needed.

Note: Serve immediately stuffed inside a turkey or chicken, or refrigerate overnight and reheat for 15 minutes in a 350° oven (add a little more chicken broth if reheating in oven).

Sofrito

INGREDIENTS

- 1 ea medium yellow onion
- 1 ea red bell pepper
- 6 ea garlic cloves
- 1 t smoked paprika
- ½ c Roseli crushed tomatoes
- 1 t cumin
- 1 c roughly chopped cilantro with stems
- 1 c roughly chopped parsley with stems

PREPARATION

In a food processor, combine all ingredients and process until smooth.

