

Bacon Wrapped Sweet Plantain Slices with a Citrus Chipotle Glaze and Cotija Cheese

(Use of BIG BANANA® Sweet Plantain Slices)



Servings: 4



Total Time: 30 min.



Level: Beginner

INGREDIENTS

- 12 each BIG BANANA® sweet plantain slices
- 6 slices apple wood smoked bacon, cut in half
- ¼ Cup Frozen Orange Juice Concentrate
- ¼ Cup Apple Juice

- ¼ Cup Soy Sauce
- 1 Cup of sugar
- 2-3 pieces of Chipotle in Adobo
- Canola oil for frying
- Crumbled Cotija Cheese, as needed

PROCEDURE

1. Preheat fryer to 350°F.
2. Wrap each plantain with the bacon and hold with a tooth pick.
3. Fry the plantains until deep golden brown. (Making sure bacon is crispy)
4. Remove plantains to paper towels.

For the Chipotle Glaze

1. Place all the ingredients in the blender and puree.
2. While the blender is running add 2 chilis and taste.
3. Add more if needed. (keep in mind that you will be reducing this sauce and the heat will get more intense.
4. Once you have the heat level, place in a sauce pan and heat over medium heat until it begins to bubble.

To Assemble:

1. Carefully add the plantains & glaze them with the sauce.
2. Serve in a cast iron skillet.
3. Garnish with crumbled cotija cheese