

TIO JORGE[®] Frozen Peeled Yuca with Mojo and BIG BANANA[®] Ripe Plantain Slices



Servings: 8-10



Total Time: 45 min.



Level: Beginner

INGREDIENTS

- TIO JORGE[®] Frozen Peeled Yuca
- BIG BANANA[®] Ripe Plantain Slices
- Citrus Mojo for Yuca

For the TIO JORGE® Frozen Peeled Yuca

- 1 bag (5lb) Frozen Peeled Yuca
1. Place yuca in a saucepan; add water until yuca is just covered. Bring to a boil.
 2. Reduce heat, cover, and simmer until tender -- about 20 minutes. Drain.
 3. Remove the "woody" or fibrous core from the center of the yuca.

For the BIG BANANA® Ripe Plantain Slices

- 1 bag (6lb.) Ripe Plantain Slices
1. Preheat fryer to 350°F
 2. Place Plantain Strips (in batches of 3) in fryer basket and fry for about 3-4 minutes.
 3. Drain, place on plate & reserve.

For the Mojo for Yuca

- 1 cup olive oil
 - 2 onion, thinly sliced
 - 12 cloves garlic, thinly sliced
 - ⅔ cup lime juice
 - 2 tbsp parsley, minced
1. Heat a small skillet over medium heat and add the olive oil.
 2. Add garlic and onion and cook until onion is softened, about 2 minutes.
 3. Turn off heat and whisk in the lime juice.
 4. Season to taste & reserve.

For the Sriracha BBQ

- ¼ cup sriracha sauce
- ¼ cup +2 tablespoons ketchup

- 2 tbsp. maple syrup
 - 2 tbsp. blackstrap molasses
1. Mix all ingredients and reserve

For the Cilantro Crema

- juice of 6 limes
 - 4 serrano chilies, stems and seeds removed
 - 2 bunches cilantro
 - 4 cups crema
 - 2 tsp. cumin, ground fine
 - 2 tsp. black pepper, ground
1. In a blender blend the lime juice, jalapenos and cilantro. Whisk into the crema and season with cumin and pepper.

For the Huancaína Sauce

- 2¾ oz Ají Amarillo chiles or any mild yellow chiles
 - 1½ tbsp. olive oil
 - 10 oz red onions, cut into large dice
 - 2 garlic cloves, peeled but left whole
 - ¼ cup heavy cream
 - scant ¼ cup queso fresco or ricotta cheese
 - 1 tsp. fine sea salt
 - 1 tsp. freshly ground black pepper
1. Cut the chiles in half lengthwise and remove the veins and seeds, then cut the chiles into large pieces.

2. Heat the oil in a sauté pan over medium heat and sauté the red onions, garlic cloves, and chiles for 5 minutes or until soft and lightly browned. Drain off any excess oil from the mixture.
3. Transfer the sautéed mixture to a blender, add the remaining ingredients, and blend until smooth.
4. Cover tightly and refrigerate until required, or store in the freezer.

For the Rocoto chile sauce

- ½ cup mayonnaise
 - 2 to 4 tbsp. rocoto chile pepper paste
 - 1 lime (juiced)
 - 1 tbsp. white vinegar
 - ½ tsp. powdered mustard
 - 1 tsp. sugar
 - Salt & Pepper (to taste)
1. Whisk ingredients together in a bowl, starting with 2 tablespoons of the rocoto paste and adding more if needed, depending on the level of spiciness desired.
 2. Season with salt and pepper to taste (some jarred rocoto paste is already salted so be sure to taste first).
 3. Store in refrigerator until ready to use.