**Maduros “Plantains”**

1. For the sweet, soft plantains, maduros, buy them when they are yellow and have black spots on the peel. If you can’t find yellow ones, buy the green ones and leave them in a dark corner until they turn yellow.

2. In an iron pot (same used for rice), pour enough oil into the pot to cover the bottom and a little above that and leave on low heat.

3. Cut off the end of the plantains and slice down the middle with the tip of the knife and peel off the peel under water.

4. Take the plantain and on a cutting board slice the plantain diagonally.

5. Place in the oil and flip until golden brown.

6. After they are done, sprinkle garlic powder on them if desired.

7. **Dipping sauce** - Pour Olive oil into a little saucer and pour garlic powder into the olive oil and mix. You can have more oil or garlic if desired.