

Fried Yuca

Ingredients

- 2 pounds frozen yuca
- 2 cups vegetable oil (for frying)
- Dash of kosher salt

Directions

- Gather the ingredients.
- Cut the yuca into large pieces.
- Remove the fibrous inner core of the root.
- Bring a large pot of salted water to a boil and cook yuca until it starts to turn translucent and can be pierced easily with a fork, about 20 to 30 minutes.
- Drain thoroughly.
- Check yuca for any remaining fibrous pieces and remove them.
- Cut the yuca root into thick rectangular wedges.
- Heat 2 inches of vegetable oil in a heavy frying pan over medium-high heat.
- Once the oil is hot (ideally 350 F), fry the yuca in batches, turning occasionally, until golden brown.
- Carefully remove yuca from pan with a slotted spoon or wire skimmer and place onto a plate lined with paper towels.
- Sprinkle the yuca fries with kosher salt. Serve hot.

From thespruceeats.com

Mojo Sauce

Ingredients

- 2 cloves of garlic, roughly chopped or smashed
- ½ Bunch parsley, chopped
- ½ Bunch cilantro, chopped
- 1 lime, juiced
- 1 tablespoon White wine vinegar
- 2 tablespoons Olive oil
- ¼ teaspoon salt, add to taste

Directions

- Add all the chopped ingredients into a food processor or blender.
- Blend on high for one minute. Check consistency, if desired consistency is achieved, mojo sauce is done. If a smoother or thinner consistency is desired, continue blending.

From razzledazzlelife.com