

GOLLAI APPAN AGA

(gogh-lie aw-pan a-ga)

“This is a great dish on its own or with a bbq plate!”

INGREDIENTS / DIRECTIONS

Set 1

3 ripe plantains

1 – 13.5 oz. can coconut milk

2 T. sugar

cinnamon

Tools: med. pot

1. Slice plantains, with skin on, crosswise then lengthwise. This will yield 12 long slices.
2. Peel the skins off.
3. Place in cold pot. Shake the can of milk and pour into pot, covering plantains half way. Add sugar and cinnamon to taste. Stir then cover pot.
4. Simmer plantains over medium heat till fruit is softened, decreasing the heat so coconut milk does not boil.
5. Rearrange slices at least twice to prevent sticking.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.