

Caribbean Snack Tales



Kids' Cubanitos

Ingredients:

- * Submarine rolls, split
- * 1 tbsp. unsalted butter
- * 1 tbsp. mustard
- * Swiss cheese, thinly sliced
- * Roasted pork, thinly sliced
- * Smoked ham, thinly sliced
- * 1 dill pickle, thinly sliced

1. Spread the crust side of the rolls with butter, then spread the cut sides with mustard. On the bottom half of each roll, layer cheese, pork, ham, and pickle slices. Layer a few more slices of cheese on top. Cover with the top halves of the rolls, mustard sides down, and press down gently.
2. Set a medium frying pan over medium heat. Place the sandwiches in the pan and cook, turning once, until the bread is golden brown (3-4 minutes per side.) As they cook use a wide spatula to press them down on each side.
3. Cut in half and serve right away. Enjoy!

Banana Fritters

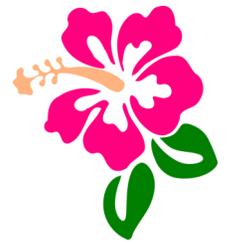
Ingredients:

- * 2 ripe bananas, peeled
- * 1 large egg
- * 1/4 cup flour
- * 2 tbsp. brown sugar
- * 1/4 tsp. cinnamon
- * Powdered sugar

1. In medium bowl mash bananas. Stir in egg, flour, brown sugar, and cinnamon until well blended.

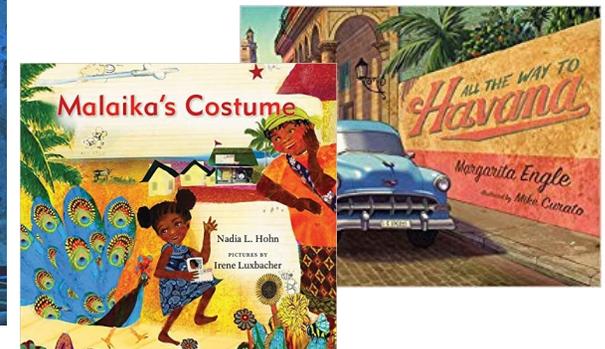
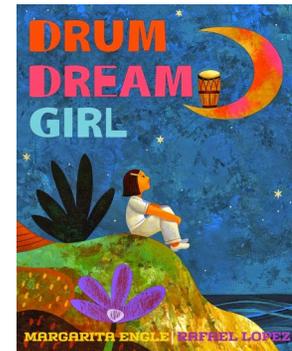
This recipe continues on the next side...

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Banana Fritters continued...

2. Heat 1 inch of vegetable oil over medium heat in a large skillet or deep fryer. Carefully drop banana batter, one tablespoon at a time, into hot oil. Add 3 more separate tablespoonfuls of batter so there is a batch of 4 fritters.
3. Cook about 3 minutes until golden. Using a slotted spoon, place fritters on paper towels to drain. Repeat with the remaining batter.
4. To finish, sprinkle the fritters with powdered sugar. If you'd like, for an extra treat, top the fritters with vanilla ice cream. Enjoy!



Books to Read Along:

All the Way to Havana by Margarita Engle
Malaika's Costume by Nadia L. Hohn
Drum Dream Girl by Margarita Engle