



## JAMAICA ME HUNGRY

Small Pork Shoulder Roast (1.5 pound)

1 Bottle of Jamaica Jerk Sauce \* (I used Game Master)

1/4 tsp Red Chili Pepper Flakes

Cream Cheese

Belgium Endive

Red Bell pepper

In a slow cooker add pork & jerk sauce

Cook on low for 6-8 hours

Chill

Whip 1 package of Cream Cheese, add about 2 Tbs of Jerk Sauce

Chop or Shred the pork

Add a dollop of the whipped cream cheese to the endive, add pork and top with finely chopped red bell pepper

## JERKY CRACKERS WITH MANGO SALSA

Salsa:

1 Cup Mango diced

1/4 C finely chopped cilantro

1/2 C finely chopped red onion

1/2 C finely chopped red bell pepper

1tsp garlic powder

1/2 tsp salt

1/2 tsp black pepper

1 Serrano pepper (seeded & deveined) finely chopped

Add all ingredients and chill overnight

Spread the Jerk Cream Cheese (see Jamaica Me Hungry, above) on a thin cracker. Top with Mango Salsa.

## AVOCADO SHRIMP COCKTAIL

1 can (11.5oz.) Bloody Mary mix

Juice of one lime

1/3 cup finely chopped red onion (rinsed and drained)

1/3 cup chopped fresh cilantro

2-3 minced fresh jalapeno pepper

2 ripe avocados (about 1lb. total weight)

3/4lb. shelled, cooked shrimp (50-70 per pound), rinsed  
tortilla chips

In a bowl, stir together tomato juice, lime juice, onion, cilantro and jalapeno. Cut avocado into 1/2 inch cubes, add to tomato mixture. Gently stir in the shrimp.

Adjust the seasoning with salt and more jalapeno.

Serve as an appetizer or a dip with tortilla chips.

As a first course, salt the rims of martini or margarita glasses. Spoon the mixture equally into the glasses, garnish with lime and serve with tortilla chips.

## TROPICAL FRUIT SALSA

1 cup diced mango

1 cup diced papaya

1 cup diced pineapple

3 tablespoons chopped cilantro leaves

1/4 cup diced red onion

1/4 cup diced red pepper

1/4 cup honey

2 tablespoons lime juice

In a medium bowl, combine all ingredients and mix well. Refrigerate for 45 minutes to 1 hour before serving.

Yield: about 3 cups

## Authentic Jerk Chicken

→ serves 4 to 6

*Any recipe for jerk paste, the fiery soul-satisfying seasoning rub from Jamaica, certainly includes all the traditional ingredients—ginger, garlic, onion, lime juice, allspice, thyme, and a mega dose of chiles—but the cook almost always personalizes the concoction. My version kicks up the number of green onions and uses a heavy hand with the spices, but keeps the chiles as a background note. Feel free to experiment, especially with the chiles. Jerk paste is especially good on chicken and pork, although a light coating on halibut or shrimp is terrific, too. This recipe is typically used as a wet rub but, if blended with additional liquid, can work as a marinade. —DAVID KIM*

- 1 bunch green onions, including green tops,  
cut into 1-inch lengths
- 6 quarter-sized slices fresh ginger, peeled
- 4 cloves garlic
- 3 jalapeño chiles, including seeds and ribs,  
quartered (see Cook's Note)
- 3 bay leaves, crumbled
- 2 tablespoons fresh thyme leaves
- ¼ cup fresh lime juice
- ¼ cup peanut or vegetable oil
- 1 tablespoon freshly ground black pepper
- 1 tablespoon ground coriander
- 1 tablespoon kosher salt
- 2 teaspoons ground allspice
- 1 teaspoon freshly grated nutmeg
- 1 teaspoon ground cinnamon
- 1 chicken (3½ pound), quartered
- Vegetable oil for brushing

In a food processor fitted with the metal blade, combine the green onions, ginger, garlic, chiles, bay leaves, and thyme; process to a coarse paste. Add the lime juice, oil, pepper, coriander, salt, allspice, nutmeg, and cinnamon; process until combined. Use immediately, or transfer to a jar with a tight-fitting lid and refrigerate for up to 2 days.

Place the chicken on a rimmed baking sheet and rub all over with the jerk paste, coating thoroughly. Set aside to marinate while the grill preheats.

Prepare a medium fire in a charcoal grill, or preheat a gas grill on medium.

Brush the grill grate with vegetable oil. Place the chicken, skin-side down, directly over the fire. Cover the grill and cook on one side for about 12 minutes. Flip the chicken over and continue grilling, covered, until the juices run clear when a thigh is pierced with a knife or until an instant-read thermometer inserted into the thickest part of the breast and thigh registers 165°F, about 12 minutes longer. Serve immediately.

**COOK'S NOTE:** For those who like their jerk paste kickin' hot, substitute 3 Scotch bonnet or habanero chiles, including the seeds, for the jalapeños.

## GROUND BEEF DIRTY RICE

makes 4 servings

1 tbsp bacon grease or olive oil  
1lb. ground beef  
1 celery (sliced)  
1/2 bell pepper (diced)  
2 tbsps garlic (minced)  
1 onion (small, diced)  
4 tbsps fresh parsley (chopped)  
2 tbsps creole seasoning  
5 cups cooked rice

Heat the bacon grease or oil in a large skillet. Add ground beef, celery, bell pepper, garlic, and onion and cook, crumbling the ground beef while stirring until ground beef is cooked through and vegetables are tender. Add the parsley and creole seasoning, stirring to combine. Then add the cooked rice, stir and saute for 5 mins until heated through.

## ARROZ CON LECHE

This Arroz con Leche is the Cuban version of rice pudding. It's richer and sweeter than regular rice pudding

2 1/4 cups water

1 1/2 cups short grain rice

1 (1/4 inch x 3 inch) strip lime peel

1/2 cup water

1 cinnamon stick

2 tablespoons anise seed, crushed

1 (12 ounce) can evaporated milk

1 (14 ounce) can condensed milk

1 tablespoon vanilla extract

1/4 teaspoon salt

3/4 cup raisins (optional)

Combine 2 1/4 cups of water, rice, and lime peel in a saucepan. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover, and simmer for 20 minutes until the rice is tender.

While the rice is cooking, combine 1/2 cup of water, the cinnamon stick, and anise in another saucepan over medium-high heat. Bring mixture to a low boil for 3 minutes, then remove saucepan from stove. Strain flavored water into a bowl and set aside, discarding cinnamon stick and anise pieces.

After rice has simmered for 20 minutes, carefully remove the lime peel with a slotted spoon, and over low heat, gradually stir evaporated milk and condensed milk into the rice. Mix in the cinnamon and anise-flavored water, vanilla, and salt. Add raisins, if desired. Continue to stir until the mixture thickens, about 7 to 10 minutes.

If the pudding is too watery after 10 minutes, turn up heat to medium-low and stir continuously. When pudding reaches desired consistency, remove from heat and pour into individual dishes, or a large bowl. Store in the refrigerator until ready to serve.



## STRAWBERRY PIÑA COLADA

1 part Malibu Coconut Rum  
3 parts Mr&Mrs T Piña Colada Mix  
Full Blender of Ice Cubes  
4 fresh Strawberries  
Blend  
Garnish with fresh fruit  
Enjoy!





Jamaica Me Hungry  
Jerky Crackers with Mango Salsa

Avocado Shrimp Cocktail



Authentic Jerk Chicken  
Tropical Fruit Salsa  
Ground Beef Dirty Rice

Arroz Con Leche

