

## Coconut Rice with Peas

### Ingredients:

- 1 ½ cups long grain rice
- 2 cups fresh coconut milk
- 1 tsp salt or to taste
- 1 tbsp coconut Oil or butter
- 3 bunch scallions, chopped
- 2 cups fresh or frozen peas
- 2 sprigs fresh thyme
- 1 stick cinnamon
- scallions or cilantro, chopped for garnish (optional)

### Instructions:

- Wash the rice and drain.
- Add coconut oil or butter to a heavy bottomed sauce pot or Dutch oven and melt over medium heat.
- Add rice and toast in the oil until it begins to brown and become fragrant stirring often.
- Add the coconut milk, salt, thyme, cinnamon, and scallions. Stir well and bring to a boil over medium heat.
- Once it starts boiling, cover and turn the heat to low. Let the rice cook until all the liquid is evaporated about 20 minutes.
- Turn the heat off and let the rice rest for about five minutes, fluff with a fork, garnish with scallions or cilantro and serve.

# Mojo Sauce

## YIELD

makes about 1 cup

## Ingredients

- $\frac{1}{4}$  cup fresh orange juice
- $\frac{1}{4}$  cup fresh lime juice
- $\frac{1}{4}$  cup olive oil
- 1 tsp. kosher salt
- $\frac{1}{2}$  tsp. finely chopped fresh oregano
- $\frac{1}{4}$  tsp. ground cumin
- $\frac{1}{8}$  tsp. dried oregano
- 12 cloves garlic, minced

## Instructions

### STEP 1

In a medium bowl, combine all ingredients. Store in an airtight container for up to 3 days.

Mango Upside-Down Cake

Servings: 8

## INGREDIENTS

- **FOR THE FRUIT**

- 3 tablespoons (42 grams) butter
- 1/2 cup (100 grams) granulated sugar or light brown sugar
- 3 cups (about 18 ounces) peeled, pitted and cubed mango (1/2-inch cubes; you'll need about 2 1/4 pounds of mangos)
- Finely grated zest of one lime

- **FOR THE CAKE**

- 1 1/2 cups (210 grams) all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 3/4 cup (150 grams) granulated sugar
- 2/3 cup olive or vegetable oil
- 2 teaspoons vanilla extract
- 2 large eggs
- 2/3 cup full-fat sour cream or full-fat Greek-style yogurt

- **FOR SERVING**

- About 2 tablespoons añejo tequila or rum (optional)

## INSTRUCTIONS

Prepare the pan with the fruit. Turn on the oven to 375 degrees and position the rack in the lower third. In a large (10-inch) nonstick skillet (it needs to have an ovenproof handle), melt the butter over medium heat. When it has turned brown (but not too dark), sprinkle on the 1/2 cup sugar, then the fruit and the lime zest. Cook for a few minutes, until the fruit released its juice, then remove from the heat.

Make the batter. In a medium bowl, whisk together the flour, salt, baking powder and the 3/4 cup sugar. In a separate bowl, whisk together the oil, vanilla, eggs and sour cream or yogurt. Whisk the wet mixture thoroughly into the dry mixture (the mixture is thick), then dollop it over the fruit in

the skillet (a bunch of small dollops is easiest to work with) and smooth flat with a spatula, making sure it extends all the way to the edges.

Bake and serve. Slide the skillet into the oven and bake for about 35 minutes, until the cake is golden and lightly springy in the center. Let cool for 5 minutes, then upend a plate over the skillet and, holding the two securely with potholders or oven mitts, reverse the two. Wait for a minute for all the mango goodness to drip onto the now top of the cake, then remove the skillet. Sprinkle evenly with the tequila or rum, if you're using it, and you're ready to serve.

*For the professional:* This recipe can be easily scaled. When making large batches in a mixer, don't overmix. For individual upside-down cakes, we have had great success mixing the butter-sugar mixture with the fruit, dividing it among 3 ½- to 4-inch cake rings set on a parchment-lined sheet pan, and topping with batter and baking.

## Jerk Chicken

### Ingredients

- ¾ cup packed light brown sugar
- ¾ cup ground allspice
- ¾ cup minced scallions
- ⅓ cup ground black pepper
- ¼ cup kosher salt
- ¼ cup minced ginger
- ¼ cup fresh lime juice
- 2 tbsp. soy sauce

- 1 tbsp. dried thyme
- 1 tsp. ground cinnamon
- 1 tsp. freshly grated nutmeg
- ½ tsp. ground cloves
- 8 cloves garlic, minced
- 3 Scotch bonnet or habanero chiles, stemmed and minced
- 2 (3-4) lb. chickens, each quartered

## Instructions

### STEP 1

Combine sugar, allspice, scallions, oil, pepper, salt, ginger, juice, soy sauce, thyme, cinnamon, nutmeg, cloves, garlic, and chiles in a bowl. Add chicken; toss to coat in jerk marinade. Cover with plastic wrap; chill at least 6 hours, or overnight.

### STEP 2

Build a medium-hot fire in a charcoal grill or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high heat.) Add chicken, skin side down; cook, turning once, until marinade forms a crust on the outside, about 8 minutes. Cover grill; continue cooking until cooked through, about 40 minutes. (Alternatively, transfer chicken to a foil-lined baking sheet; bake in a 350° oven until done.)

Ingredients:

2 ripe plantains

¼ teaspoon salt

½ cup vegetable oil

Directions:

- Peel the plantains by chopping off the ends, then gently scoring the skin in the middle and peeling it off.
- Slice the plantains at an angle into ½-inch pieces.
- Lay the plantain pieces on a plate and sprinkle them with salt.
- Pour the vegetable oil into a frying pan and bring the heat up to medium-low.
- Carefully add the plantains to the hot oil and cook for 7 minutes on each side.
- Drain the plantains on a paper towel before serving.