

Jamaican Rum Punch

1 ½ oz Lime Juice
Dash of Angostura Bitters
1 oz Pineapple Juice
1 oz Orange Juice
2 splashes of Grenadine
1 oz White Rum
1 oz Dark Rum
1 oz Gold Rum

To finish:

- Place all above ingredients in a cocktail shaker over Ice.
- Shake well and serve in a tall glass
- Garnish with a slice of Orange and a fresh leaf

Otaheite Apple Martini

1 each large Otaheite Apple
2 tbsp brown sugar
2 drops rose water
Small piece of ginger – roughly chopped
½ cup water
Juice of 1 lime

4 oz Vodka

- Put all above ingredients except Vodka into a saucepan and simmer for 5 minutes
- Add Vodka and remove from the stove. Chill overnight in the refrigerator
- The next day strain the infusion through a fine sieve

To finish:

3 oz Otaheite Apple Infusion
½ oz Fresh Lime Juice
1 ½ oz Vodka
1 oz Triple Sec

- Place all above ingredients in a cocktail shaker over Ice.
- Shake well and serve in a martini glass
- Garnish with a slice of Otaheite Apple and a rose petal



Jamaican-Asian Summer Rolls with Sweet Chili Sauce

4 each Rice Paper Wrap (8")
1 small carrot – peeled and cut into fine slivers
½ small cucumber – de-seeded and cut into small slivers
½ sweet pepper (red) – cut into small slivers
1 cup lettuce – shredded
2 tbsp mint leaves – torn
2 tbsp basil leaves – torn
1 cup glass noodles – soaked in water until soft
2 tbsp ackee – cooked

- Soak rice paper in cold water for a few minutes.
- In the meantime, mix all above ingredients in a bowl.
- Remove rice paper from water and place on a cutting board.
- Divide salad mixture onto soaked rice paper.
- Roll firmly whilst folding in the sides. The rolls should be very tight.
- Cut in individual pieces and serve immediately.
- If you are preparing the summer rolls in advance, cover with a damp kitchen towel and plastic wrap and keep in the refrigerator.

For a Jamaican style alternative, add slivers of jerk chicken to the above mixture (about ½ cup) prior to wrapping the summer rolls.

Sweet Chili Sauce

1 cup water
2 cloves garlic – finely minced
Fresh Thai chili – or Scotch Bonnet – to taste
1 tbsp Sambal Olek (This is an Indonesian chili sauce or paste typically made from a mixture of a variety of chili peppers. Sriracha is the easiest alternative and flavor profile match to sambal oelek.)
1 tbsp sugar (to taste)
1 tbsp honey
¼ cup ketchup
White vinegar (to taste)

About 1 tsp corn starch – mixed with a little cold water to thicken

- Place all ingredients (except corn starch) in a saucepan.
- Bring to a boil and simmer for about 15-20 minutes.
- Thicken with corn starch and boil for one more minute.
- Adjust seasoning (adding a little more chili / vinegar or sugar).
- Serve either warm or chilled.

