



Spicy Prawns in Piri Piri Sauce

Courtesy of Chef J.J. Johnson '07

Yam Flapjacks

Ingredients:

- 1 1/4 cups all-purpose flour
- 2 tsp baking powder
- 1/4 tsp kosher salt
- 1 cup buttermilk
- 1/4 cup packed dark brown sugar
- 2 large eggs, lightly beaten
- 1 tbsp olive oil
- 1 tsp vanilla extract
- 3/4 cup yams, roasted and mashed
- vegetable oil for cooking

Directions:

1. Combine the flour, baking powder, and salt in a large bowl. Whisk in the buttermilk, brown sugar, eggs, olive oil, and vanilla extract. Stir until just incorporated and add the mashed yams to form a thick batter.
2. Heat a large nonstick pan or griddle over medium-low heat. When the pan is hot, grease with about 1 teaspoon vegetable oil.
3. Cook the batter in batches of silver-dollar pancakes (about 2 tablespoons of batter per pancake) until the edges of the pancake look shiny and dry and the bubbles that form in the batter begin to pop, 2 to 3 minutes.
4. Flip the pancakes and continue cooking until puffed in the center and golden brown, about 2 minutes. Keep the flapjacks warm while you cook the remainder.



Piri Piri Sauce

Ingredients:

- 1 yellow onion, diced
- 1 tbsp ginger, minced
- 3 cloves garlic, minced
- 4 bird's eye chilies, minced (can substitute with Scotch Bonnet peppers)
- 1 habanero pepper, minced
- 2 medium oranges, juice and finely grated zest
- 6 plum tomatoes, diced
- 2 tbsp tomato paste
- 2 cups extra virgin olive oil
- kosher salt, to taste
- fresh ground pepper, to taste

Directions:

1. In a large sauté pan, heat the 2 tablespoons of the olive oil over medium-low heat. Once the oil heats up add in the onions, garlic, ginger, and chilies. Slowly cook, while stirring occasionally for 8–10 minutes or until the vegetables are soft and the onions are translucent. Add in the chopped tomatoes and tomato paste and continue to cook until tomatoes are soft, about 5 minutes.
2. Stir in the orange zest and juice to blend the sauce together. Lower the heat so the sauce slowly simmers.
3. Once the juice is completely incorporated, slowly drizzle in the olive oil while whisking constantly to emulsify and remove from heat. Set aside to cool and store in an airtight nonreactive container. The marinade can be refrigerated for up to 5 days.



Spicy Prawns in Piri Piri Sauce

Ingredients:

- 1 1/2 lbs large prawns (about 18), peeled and deveined (can substitute with jumbo shrimp)
- 2 tbsp lemon juice
- 1 tsp lemon zest, finely grated
- 1 tsp red chile flakes
- 1/2 cup vegetable oil
- 2 tbsp extra virgin olive oil
- 1/2 cup piri piri sauce
- yam flapjacks

Directions:

1. In a nonreactive container, combine the prawns, lemon juice and zest, chile flakes, and vegetable oil. Place in the refrigerator to marinate for 1 to 2 hours.
2. Remove the prawns from the marinade and pat dry with a paper towel. Discard the marinade. Place a large sauté pan over medium heat and add the olive oil. Once the oil begins to shimmer, carefully add the prawns in a single layer. Cook over medium-high heat for 1 minute on each side, or until just seared.
3. Add the piri piri sauce to the skillet and stir to coat evenly. Bring to a simmer and cook until prawns are cooked through and glazed with the sauce, about 3 minutes.
4. Remove from the heat and serve with the yam flapjacks.

Chef J.J.'s Kitchen Tip: Don't forget to properly clean the prawns before cooking by making a shallow slit in the back of each with a small knife and removing the black vein with your fingers.



Tod & Vixen's Tea Punch

Courtesy of Jeffrey Morgenthaler

Ingredients:

- 4 lemons, peeled
- 1 cup sugar
- 1 cup strong hot black tea
- 3 cups Tod & Vixen's Dry Gin 1651
- 1/2 cup Jamaican pot-still rum
- 1/4 cup apricot brandy
- 1 1/2 cups fresh lemon juice
- 6 cups soda water, chilled
- nutmeg, for garnish

Directions:

1. Muddle lemons into sugar and let sit for 1 hour to make oleo-saccharum.
2. After oleo-saccharum has sit, add hot black tea. Stir to dissolve sugar.
3. Add in remaining ingredients and stir. Grate nutmeg over top and serve with an ice block. Makes 18 six-ounce servings.