

## Firecracker Tuna Bowl

### *Firecracker Tuna*

2 tablespoons vegetable oil, divided  
 3 green chilies, minced  
 2 red chilies, minced  
 3 shallots, peeled, thinly sliced  
 1 plum tomato, diced  
 ¼ cup sweet soy sauce  
 ¼ cup light soy sauce  
 2 tablespoons Sambal

½ pound fresh tuna, cubed

- Bring a skillet to medium heat and add 1 tablespoon of oil. Cook chiles, shallots and tomato until nicely softened. Stir in soy sauces and sambal. Bring to a simmer, thin with water if needed, until flavors combine. Set aside.
- Bring a wok to medium-high heat and add remaining oil. Cook tuna, tossing often, until browned on outside but still rare in center. Add sauce; toss to combine.
- Add brown rice ingredients to mixing bowl. Toss with vinaigrette. Transfer to serving bowls. Top with tuna.

### *Brown Rice Bowl*

4 cups cooked brown rice  
 1 avocado, diced  
 1 ripe tomato, diced  
 1/3 hothouse cucumber, diced  
 ½ red bell pepper, diced  
 1 cup shelled edamame  
 ½ cup chopped carrots

## Apricot and Habanero Glazed Chicken Wings

1 tablespoon vegetable oil  
 2 to 3 scallions, thinly sliced  
 1 tablespoon grated ginger  
 2 cloves garlic, grated on a rasp grater  
 ½ to 1 habanero pepper, seeded and diced  
 1 cup apricot preserves  
 2 tablespoons soy sauce  
 1 orange, zested and juiced  
 Sea salt and freshly ground black pepper

24 chicken wings  
 Ranch Dressing

- Bring a saucepan to medium heat and add the oil. Cook the whites of the scallions, ginger, garlic and habanero until light golden brown. Stir in the apricot preserve, soy, juice and zest.
- Bring to a simmer and cook until flavors combine. Stir in scallion greens; season with salt and pepper.
- Bring a fryer to 350 degrees; fry chicken until crispy and cooked through to the center. Toss with glaze to taste. Serve with ranch dressing.

### Jamaican Curried Shrimp Stew with Crispy Plantains

1 tablespoon vegetable oil	1 quart clam juice or vegetable stock
1 red bell pepper, finely diced	1 (28-ounce) can petite diced tomatoes
1 medium onion, finely diced	1 can coconut milk
2 stalks celery, finely diced	2 baking potatoes, peeled and cubed
3 cloves garlic, minced	1 pound medium shrimp, peeled and deveined
1 habanero, seeded and minced	Fresh chives, minced
2 tablespoons Jamaican curry powder	Plantain chips
2 tablespoons tomato paste	Sea salt and freshly ground black pepper

- Bring a stockpot to medium heat and add the oil. Cook peppers, onions and celery until nicely softened. Add garlic and habanero; cook one minute more. Stir in spices; cook until toasted. Stir in tomato paste; cook until slightly darkened.
- Add clam juice, tomatoes and coconut milk; bring to a simmer. Add potatoes; bring back to a gentle simmer and cook until tender. Add shrimp; simmer until cooked through. Season with chives, salt and pepper. Serve garnished with plantain chips.

### Chili Rubbed Pork Tacos with House Hot Sauce

3 tablespoons rice vinegar	1 tablespoon olive oil
1 clove garlic, minced	1 small onion, minced
1 teaspoon onion powder	½ small red pepper, minced
1 teaspoon garlic powder	1 jalapeno, minced
½ teaspoon cumin	2 tablespoons Mexican spice mix
3 tablespoons olive oil	1 cup roasted tomato salsa
½ head finely shredded red cabbage	1 pound cooked pork, diced or shredded
½ head finely shredded green cabbage	
1 medium sweet onion, thinly sliced	8 warm flour or corn tortillas
Sea salt and freshly ground black pepper	

- Add vinegar, garlic and spices to a small bowl; whisk in oil. Season with salt and pepper.
- Add cabbage, onion and carrot to a large mixing bowl; add dressing, mixing well to coat. Let stand, stirring occasionally, 1 hour.
- Preheat sauté pan to medium heat and add the oil. Cook the onions, pepper and jalapenos until golden. Add the garlic and spices; cook 1 minute more.
- Add the salsa; cook until softened; season with salt and pepper. Stir in the pork; cook until warmed through.
- Divide pork and mushrooms among tortillas, top with slaw and hot sauce.

### **Pineapple Mango Hot Sauce**

1 teaspoon olive oil  
1 ghost pepper chopped  
1 cup freshly cut pineapple chopped  
½ cup chopped mango  
1 cup water  
½ cup distilled white vinegar  
1 teaspoon sugar  
1 teaspoon paprika  
Salt to taste

- Heat a large pan to medium heat and add olive oil. Add peppers and fruit. Cook about 8 minutes to soften. Add water, vinegar, sugar and paprika and bring to a boil. Reduce heat and simmer about 20 minutes. Remove from heat and cool.
- Add to a food processor and process until smooth. Strain.

### **Sesame Vinaigrette**

¼ cup white balsamic vinegar  
1 egg yolk  
1 tablespoon white miso  
½ tablespoon fish sauce  
1 teaspoon Dijon mustard  
1 clove garlic, minced  
½ teaspoon garlic powder  
½ teaspoon onion powder  
¾ cup blended oil  
1 teaspoon sesame oil  
Sea salt and freshly ground black pepper

- Add vinegar, egg, miso, fish sauce, garlic and spices to jar of a blender.
- Season with salt and pepper.
- With machine running, slowly add oil. Adjust seasoning.



### **Pineapple Mai Tai Cocktail**

3-ounces pineapple juice  
1-ounce aged Jamaican rum  
1-ounce amber Martinique rum  
½ ounce Cointreau or triple sec  
1-ounce fresh lime juice  
¼ ounce orgeat or almond syrup

- Combine all ingredients in a shaker with crushed ice. Shake vigorously and pour (ice and all) into a rocks glass. Garnish with a mint sprig.

### **Pennsylvania Sour**

2 ounces rye whiskey or bourbon  
1 ounce lemon juice, freshly squeezed  
¾ ounce simple syrup  
1 egg white (optional)  
½ ounce red wine

- Add the whiskey, lemon juice, simple syrup and egg white (optional) into a shaker with ice and shake hard until well-chilled. Strain into a rocks glass over fresh ice.
- Slowly pour the red wine over the back of a bar spoon so that the wine floats on top of the drink.