

# CARIBBEAN IDEAS SHEET



**When to run it:** Anytime

**Drink suggestions:**

\* Serve hot or cold rum punch (according to season).

\* Caribbean or Hawaiian cocktails with appropriate names.  
For example a 'Dusky Maiden' -

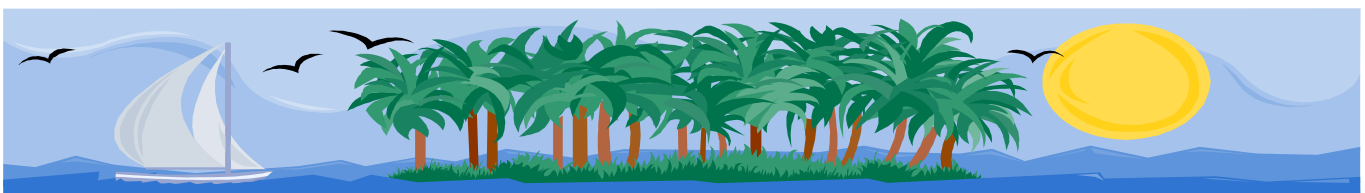
- 1 measure of Kahlula,
- 1 measure of dark rum
- 3 scoops of rum and raisin ice cream.
- Blend the ingredients together for 30 seconds, then pour into a large goblet. Garnish with slices of peach and maraschino cherries around the edge of the glass.

**Try a 'Haitian Gold' -**

- 1 measure of light rum,
- ½ measure of De Kyper Nassau orange,
- ½ measure of tequila ,
- ½ measure of crème de banane,
- 1 measure of orange juice.
- Decorate a large goblet with banana and orange, blend all the ingredients with ice until smooth and pour into goblet.

**Optional Extras:**

- Caribbean fancy dress (for bar staff and customers)
- Limbo dancing demonstration/competition
- Steel band music
- Coconut eating competition
- Calypso competition-customers invent and sing their own songs
- Play "Treasure Island". Just pin an outline of a treasure island marked off with small grid squares to the wall, and ask customers to mark the location of the buried treasure. If you or any of the customers are artistic, include some clues on the map such as a dog sniffing, footprints, or a pirate pointing (some clues could be false). Decide where the treasure is hidden. Write the answer on a piece of paper, put it in an envelope and pin it somewhere behind the bar. Taking part in the game could be linked to a charity donation or purchase of a particular drink you are promoting with perhaps the prize being a bottle of it.



### **Glazed Strip Steak with Pineapple Salsa:**

Lots of Caribbean fruits combine for a unique salsa served with a glazed sauteed super tender beef strip steak.

#### **Ingredients:**

1 cup chopped fresh pineapple

- 1/3 cup chopped red bell pepper
- 1 kiwi fruit, peeled and chopped
- 1 Tbsp. chopped fresh cilantro
- 2 tsp. minced jalapeno pepper
- 2 Tbsp. lemon juice
- 1/2 tsp. salt
- Dash white pepper
- 1 Tbsp. butter
- 1 lb. beef strip steak
- 1/4 cup jalapeno jelly or apple jelly

#### **Preparation:**

- In medium bowl combine pineapple, red pepper, kiwi, cilantro, jalapeno, lemon juice, salt and pepper and mix. Cover and refrigerate until serving time.
- In a large skillet, melt butter until sizzling and add steak.
- Cook over medium heat, turning once, until medium doneness (12 to 16 minutes). Reduce heat to medium low. Add jelly and spoon over meat to glaze.
- To serve, slice steak thinly across the grain and top with salsa. Serves 4

### **Hawksnest Salad**

This salad is always a real crowd pleaser!

**Yield:** 10 to 20 servings

#### **Ingredients:**

- 1 1-lb. bag fresh spinach or head lettuce
- ½ head cauliflower, cut in bite-size pieces
- ½ lb. sliced Swiss cheese, cut into strips
- 1 10-oz. pkg. frozen peas, slightly thawed
- Salt, to taste
- Pepper, to taste
- 5 to 6 hard-boiled eggs, sliced
- 1 lb. fresh mushrooms, sliced
- 1 lb. crisp bacon, crumbled
- ¼ cup sugar
- 2 cups mayonnaise

#### **Method:**

Make a day ahead. All greens should be thoroughly dried. Use a very large bowl (preferable glass) and layer in order. After layers are complete, sprinkle generously with salt and pepper. Sprinkle sugar on top and completely seal with mayonnaise. Cover and refrigerate overnight. Toss just before serving.

This salad is hearty enough to be a main course when a layer of tuna, cooked chicken or chopped ham is added.

