

### **“Dirty Banana”**

(makes 2)

1 Banana

1 oz Coffee Liqueur (Tia Maria)

1 ½ oz Jamaican Rum Cream

3 oz Milk

1 ½ oz Simple Sugar Syrup

About 1 cup crushed Ice

Blend all ingredients until smooth. Serve in tall glasses and garnish with a Banana Slice, Cherry and a fresh Mint Leaf

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### **“Black Beauty” (Coffee Martini)**

½ oz Coffee Infused Coconut Rum (see below)

¼ oz Frangelico

1 ½ oz Vodka

4 oz Brewed Cold Coffee

Pour all ingredients into a Cocktail Shaker and shake over Ice. Serve in Martini Glasses

To make Coffee Infused Coconut Rum, put about a cup of Blue Mountain Coffee Beans into a glass jar. Cover with coconut rum. Close jar with a tight lid and infuse for at least 2 days.

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### **Roasted Pumpkin Jalapeno Dip**

2 cups peeled, seeded and diced pumpkin (Caribbean Calabaza type)

2 cloves garlic (peeled and roughly chopped)

1 small onion (peeled and roughly chopped)

3 tbsp Olive oil

1 large sprig of fresh thyme

½ cup cream cheese

1 cup sour cream

2 tbsp mayonnaise

2 tbsp Jalapeno peppers (canned)

Freshly squeezed lime juice (to taste)

Chopped fresh herbs such as basil, thyme and / or parsley (about 2 Tbsp)

Salt and black pepper – to taste

Cold water – as needed

#### **METHOD**

Place diced pumpkin on a baking sheet

Season with salt and black pepper

Add garlic, onion, thyme and olive oil.

Toss well and roast in a pre-heated oven (375 Fahrenheit) for about 20 minutes or until the pumpkin is brown on the edges and tender

Allow to cool

Place Cream Cheese, mayonnaise and sour cream into a food processor and pulse 5 – 6 times

Add lime juice, salt and black pepper and purée until smooth

Add roasted pumpkin and pulse 5-6 times

Add Jalapeno Peppers and pulse again (5 – 6 times)

Process to a slightly chunky consistency or smooth if desired

Check seasoning, add a little water for a runnier consistency

Chill well before serving

Serve with fried chips such as sweet potato or breadfruit – or veggie sticks (crudités) for a healthier option

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### **Roasted Artichoke and Smoked Marlin Dip**

4 each Artichoke bottoms – quartered

1 small onion – roughly chopped

2 cloves garlic – roughly chopped

2 tbsp olive oil

A few sprigs of fresh thyme

2 oz smoked Marlin – sliced and roughly chopped

¼ cup grated fresh parmesan cheese

½ cup cream cheese

1 cup sour cream

2 tbsp mayonnaise

Hot pepper sauce (to taste)

Freshly squeezed lime juice (to taste)

Chopped fresh dill (about 1 Tbsp)

Salt and black pepper – to taste

Cold water – as needed

## **METHOD**

Place artichokes on a small oven / roasting pan

Season with salt and black pepper

Add garlic, onion, thyme and olive oil.

Toss well and roast in a pre-heated oven (400 degrees Fahrenheit) for about 10 - 15 minutes

Allow to cool

Place Cream Cheese, mayonnaise and sour cream into a food processor and pulse 5 – 6 times

Add lime juice, salt and black pepper and purée until smooth

Add smoked marlin

Add roasted artichokes and pulse 5-6 times

Add chopped dill

Add Parmesan cheese and pulse again (5 – 6 times)

Process to a slightly chunky consistency or smooth if desired

Add hot pepper sauce and check seasoning - add a little water for a runnier consistency

Chill well before serving

Serve with fried chips such as sweet potato or breadfruit – or veggie sticks (crudités) for a healthier option