

Green Tea

ALMOND CAKE WITH A GREEN TEA AND HONEY GLAZE



FEATURE RECIPE 6/18/16

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Here is a delightfully light and moist cake using the wonderful flavors of almond and honey. Green Tea is added to the honey to make a glaze for the cake topping that is slightly sweet, with just a hint of the tea flavor. The result is a light, non-goopy glaze that is absorbed into the cake and that goes perfectly with the almond. One taste of this cake and you will agree - it is irresistible. What an amazing way to

use Green Tea!

INGREDIENTS:

1/2 cup butter (room temperature)
1/2 cup white sugar
2 oz Almond Paste (grated or diced)
3 egg yolks
3 egg whites

2 tsp vanilla extract
2 tsp almond extract
1/2 cup cake flour
1 tsp baking powder
1/2 cup concentrated Green Tea (6 - 8 tea bags brewed in hot - not boiling - water)
3 Tbspns honey

DIRECTIONS:

Preheat oven to 350 degrees. Grease a 9x2 inch round pan or an 8x8 inch square pan. Cream butter and sugar until light and fluffy. Add the egg yolks, one at a time, beating until the mixture is pale and fluffy. Add the vanilla and almond extracts, and then the almond paste. Beat until well combined. In a separate, clean and dry bowl, beat the egg whites until stiff peaks form. Combine the cake flour and baking powder in another bowl.

Fold the egg whites and flour mixture (alternating - first egg whites, then flour) into the butter/sugar mixture. Be careful not to over stir. Pour the combined batter into the prepared cake pan and bake for 30 minutes or until a knife inserted into the middle comes out clean. Let the cake sit for 10 minutes after you remove it from the oven. Invert the cake onto the serving plate. Poke holes into the top of the cake with a toothpick. Make the glaze by placing the Green Tea and honey in a saucepan and heating until the honey is dissolved. Pour the glaze over the cake and let it sit for about 20 minutes before serving.

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Jamaican Jerk Seasoning— Nutmeg

JAMAICAN JERK CHICKEN



RECIPE OF
THE WEEK 6/18/16

JAMAICAN JERK CHICKEN

Looking for a lip-smacking, plate-licking way to cook chicken? Look no further - here it is! Jamaican Jerk Chicken is made using a sweet and spicy marinade that is oh-so-good. Making the marinade is the main effort for this recipe, but it does require some planning as the chicken **needs to marinate for 24 hours** (you can make the chicken after marinating it for less time, but the flavors are not as well distributed). You can roast the chicken in the oven or grill it after marinating - either way the resulting taste is great. The star spice in this recipe is, of course, the Jamaican Jerk Blend. Using this blend you have all of the Jamaican spices already included for an outstanding jerk chicken!

INGREDIENTS:

4 garlic cloves, chopped
3/4 tsp nutmeg
1 Tbspn dried Thyme
2 Tbspns Jamaican Jerk Blend
1 1/2 Tbspn salt
1 Tbspn (packed) brown sugar
3 Tbspns Olive Oil

1/4 cup soy sauce
3/4 cup white vinegar
1/2 cup orange juice
1/4 cup lime juice
2 Tbspns chopped jalapenos
1 small chopped onion
3 green onions, chopped
5 lbs chicken (on the bone, with skin on)

Make the marinade by blending all of the above ingredients (excluding the chicken) together. Place the chicken in a zip-lock plastic bag and pour the marinade over the meat. Refrigerate for 24 hours, turning the bag over a few times during the marinating period. When ready to cook, take the bag out of the refrigerator and let the chicken sit at room temperature for about an hour before cooking. Roast the chicken in a large shallow pan @ 400 degrees for about 40 - 45 minutes. If grilling, cook the chicken at moderate heat for about 25 minutes. Serve the chicken with rice with beans or a coconut rice.

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