

KOKO

COMFORT FOODS FROM NEW ORLEANS, THE CARIBBEAN AND SOUTH AMERICAN

3257 Ivanhoe

St. Louis, MO 63139

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Dinner: Tuesday thru Thursday 5 pm to 9:30 pm

Friday and Saturday 5 pm to 10:30 pm

Sunday Brunch: 10 am to 2 pm

Sunday Dinner: 5 pm to 9:00 pm

Bajan Guacamole

An appetizer for four

Roasted Garlic Puree

5 cloves garlic
2 T olive oil
 pinch of salt
 pinch of ground black pepper

(Recipe may be multiplied to make more than one batch. May be used to flavor any number of things – it can even be frozen!)

Guacamole

4 ripe avocados, cut in half, remove seed and spoon out pulp
1 roma tomatoes, seeded & diced
2 green onions, chopped
1 jalapeno pepper, seeded and diced
2 t lime juice
2 t Roasted Garlic Puree (see above for recipe)
2 T canned coconut milk
1 t Calypso Pepper blend (Sun Drenched Foods)
2 T fresh cilantro, chopped
 kosher salt to taste

Plantains

2 large, green plantains
 vegetable oil

1. mix garlic, salt, pepper and olive oil – roast garlic in baking dish, covered with aluminum foil until soft – about 45 minutes
2. meanwhile score plantain skin lengthwise four times with a paring knife – soak in hot water for 10 minutes
3. remove plantains from water, cut off ends and remove the skin section by section
4. slice plantains as thin as possible while maintaining whole long strips, using a mandolin
5. fry plantains strips in a deep fryer until crispy – drain on paper towel
6. puree garlic in a food processor until smooth and refrigerate
7. mash avocados with potato masher or pulse in a food processor until smooth

8. stir in tomatoes, green onions, jalapeno, lime juice, coconut milk, ½ of the calypso blend and cilantro – salt and pepper to taste
9. place guacamole in a mound in the center of a large plate – stick the plantain strips into the guacamole so that they stick out like snakes on Medusa’s head
10. dust with remaining Calypso Blend and serve