

ROAST BONED DUCK WITH PAPAYA/ALIZÉ COULIS (6 half-duck servings)

3 4-lb. ducks, thawed (if frozen), necks and giblets reserved, trimmed of excess fat, wings trimmed at the elbow (reserve wing trimmings also), fatty portions punctured with a sharp paring knife, and refrigerated on a wire rack set over a plate or pan **uncovered** for 3 days to dry the skin.

Roasting spices: Salt, pepper, granulated garlic, granulated onion and thyme to taste.
1 bunch celery, ribs separated and arranged on a rack set in a large roasting pan.

Spice the ducks inside and out with the roasting spices. Place them on the celery bed breast-up and place the pan in a pre-heated 350° F. oven. Roast 45 minutes breast up, 45 minutes breast down and 45 minutes to 1 hour breast up. Remove from oven and let cool to room temperature. Cut the ducklings in half along the breast bone with kitchen shears or French knife. Carefully pull off and reserve the bones from inside leaving only leg and wing bones. Place the boned duckling halves on a baking sheet to reheat before service.

The reserved duck bones, wing trimmings, necks and giblets, and celery from the roasting rack can be used to make a delicious stock to be used for soups, sauces, rice dishes or stews.

For the Papaya/Alizé Coulis: (Makes 3 cups)

2¼ cups fresh ripe papaya flesh (2 small papayas, peeled, seeded & diced)
2 tbsp. orange blossom honey
2 tbsp. frozen sweetened passion fruit nectar, thawed (*Caribik Sun* brand or comparable)
¼ cup *Alizé* Cognac/passion fruit juice cocktail (available in liquor stores)
¼ cup canned papaya nectar (*Goya* brand or comparable)
Salt and hot pepper sauce to taste

Purée the papaya flesh in a food processor fitted with a metal blade. Add the next 4 ingredients and process until smooth. Thin the coulis with additional *Alizé* and/or papaya nectar as desired and season to taste with salt and hot pepper sauce..

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CARIBBEAN RATATOUILLE *CRIOLLO* (Serves 6-8)

½ cup dry white wine
1 tsp. (packed) Spanish saffron
¼ cup olive oil
3 tbsp. minced fresh garlic
1 large Spanish onion, peeled, cored & coarsely chopped
2 chayotes (a.k.a. cho-cho & mirliton), halved & coarsely chopped
1 green pepper, halved, seeded & coarsely chopped
1 large zucchini, halved lengthwise & sliced
2 large, ripe tomatoes, peeled, seeded & coarsely chopped
¼ tsp. ground cumin
1 tsp. dried oregano leaves (double the amount if using fresh leaves)
1 tsp. dried thyme leaves (double the amount if using fresh leaves)
2 tbsp. non-pareil capers, drained
¼ cup salad olives with pimento (or chopped pimento-stuffed green olives)
¼ cup tomato paste
2 tbsp. chopped fresh cilantro
¼ cup chopped fresh parsley
Salt and freshly ground pepper or hot sauce to taste

In a small sauce pan, bring the white wine to a boil over high heat. Add the saffron and remove from heat, allow to steep like a tea for 30 minutes.

In a large skillet, heat the olive oil over high heat until hot, but not smoking. Add the garlic and onion and sauté until lightly browned. Add the chayote and pepper and sauté another 2-3 minutes. Add the zucchini, tomato, cumin, oregano and thyme and cook, stirring often, for 3-5 minutes. Add all remaining ingredients (including the reserved saffron/wine infusion) except for the cilantro and parsley, mix well, lower heat to low and cook another 6-8 minutes. Remove from heat, mix in the cilantro and parsley, and season to taste with salt and pepper or hot sauce.

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**STEAMED SNAPPER IN BANANA LEAF PAPILOTE
WITH SAFFRON/CHARDONNAY INFUSION & CARIBBEAN RATATOUILLE**

(Serves 6-8)

8-10 banana leaves, available frozen in Latin-American markets, thawed

6-8 snapper fillets, skinless & boneless; 7-8 oz. portions

Salt & freshly ground pepper to taste

1 tsp. saffron threads

1 cup dry white wine (Chardonnay works well)

1 batch *Caribbean Ratatouille* (recipe to follow)

6-8 thin lemon slices, cut in half

6-8 fresh thyme sprigs, bruised with the side of a broad-bladed knife

Soak the thawed banana leaves in warm water for 2-3 minutes, wipe dry, and cut into 6-8 rectangles large enough to wrap around (“envelope” style) the snapper fillets; reserve trimmings to make strips used to tie the packages together.

Pre-heat oven to 425°F. Season snapper fillets with salt & pepper. Place a seasoned fillet in the center of one of the prepared banana leaves, cover with some of the *Caribbean Ratatouille*, drizzle some of the saffron/Chardonnay infusion over it and top with two lemon slice halves and a bruised thyme sprig.

Carefully wrap the prepared snapper fillet “envelope” style by folding the closest side over, folding both the left and right sides in, and fold the far flap over to seal; tie snugly with banana leaf strips. Repeat the procedure with all remaining snapper fillets. Place wrapped snapper packages on a parchment paper-lined baking pan, brush them with a little vegetable oil, and place in a 425°F. oven for 20-25 minutes. Transfer the packages to serving plates, cut the top on three sides into a “flap”, peel back, and tuck under the package to expose the fish; serve immediately with *Coconut Rice* (recipe to follow).

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