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**THE CHAMPAGNE  
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p. 66

THE TRUE MEANING

OF JERK, PLUS

MORE REVELATORY

LESSONS & RECIPES

FROM A CHEF'S

VIRGIN TRIP TO

JAMAICA





Chef Adam Schop in his alfresco test kitchen at Rockhouse hotel in Negril.

**AS JOURNALISTS** who have been going to Jamaica every winter since the Clinton administration, my wife and I have a must-eat list—a running catalog of flavors we crave as soon as we step off the plane in Montego Bay. Turns out we have a lot of must-eats: jerk chicken at Scotchies, curry goat and roti at Evelyn's, callaloo patties at Niah's Pattie Shack...the list goes on. We never have enough time or enough meals to get to them all, but it wouldn't be Jamaica if we didn't try.

When I'm craving Jamaican flavors at home in New York City, I know just where to go: Miss Lily's. The island connection runs deep at this downtown restaurant; cofounder Paul Salmon also owns my go-to hotel in Jamaica, Rockhouse, perched on a cliff in Negril. The culinary consultant at Miss Lily's is reggae singer-caterer Suzanne Couch, a self-described "keeper of Jamaican cuisine," steeped in island foodways.

Last year, a new chef, a bearded and bearlike New York native named Adam

Schop, took charge at Miss Lily's. That he managed to create note-perfect renditions of tricky Jamaican specialties without ever having set foot on the island is testimony to his considerable skill. But, clearly, a trip was in order.

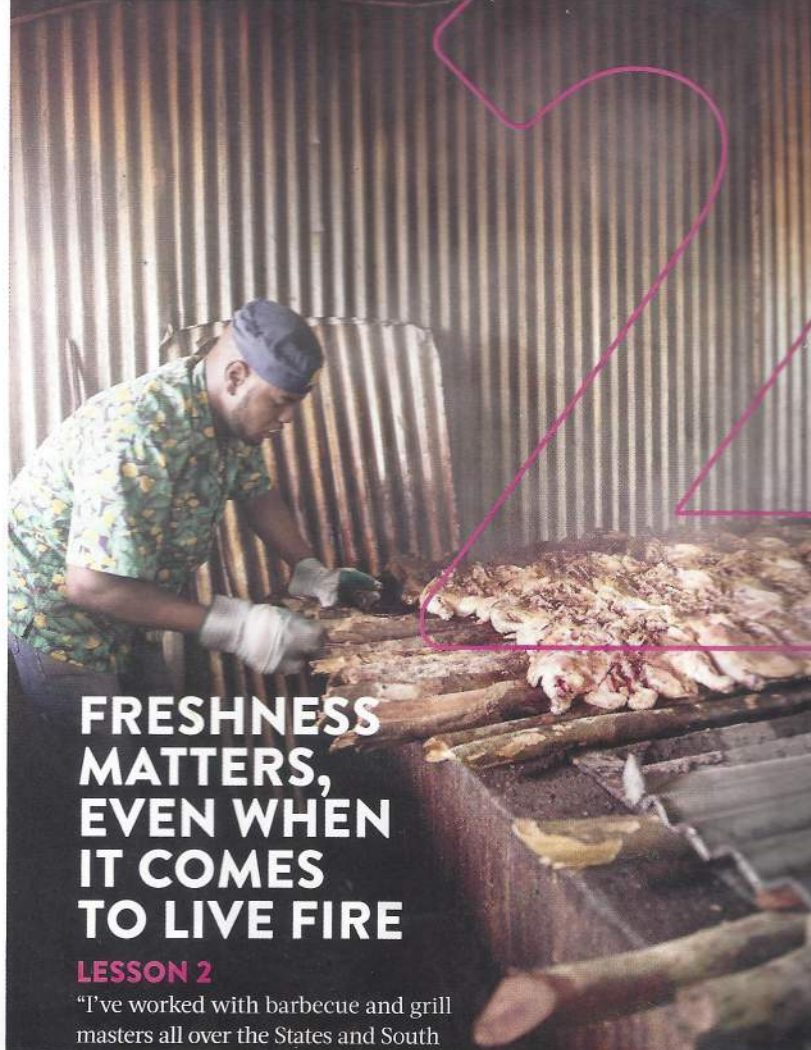
So, recently, Schop paid his first visit, in the company of Couch, Salmon and a crew of friends. With Rockhouse as their base and alfresco test kitchen, they combed the west coast. Schop came away with some new recipes and insights. Here, his key lessons.

# LIMITATION INSPIRES CREATIVITY

## LESSON 1

In both home and professional kitchens, Jamaican cooks are deft improvisers, making the most of whatever tools they have: grilling sausages on hubcaps, boiling lobsters in 50-gallon oil drums. Such limitations seem to spur creativity, says Schop: “If we were to air-drop them a bunch of fancy kitchen gadgets, they probably wouldn’t be interested.”

Scotchies is a prime example of that resourcefulness. Set along the highway in Montego Bay, this is the most celebrated jerk pit in Jamaica, and rightly so. The outdoor bar draws a rowdy mix of tourists and locals—you might run into Jamaican boxer Nicholas “Axe Man” Walters hunkered down with some pork. And yet for a decade-old institution, Scotchies still looks like it went up overnight. The barstools are repurposed beer kegs. And the grill is ingeniously covered with sheets of corrugated tin (which Jamaicans call “zinc fence”), creating a makeshift convection oven.



## FRESHNESS MATTERS, EVEN WHEN IT COMES TO LIVE FIRE

### LESSON 2

“I’ve worked with barbecue and grill masters all over the States and South America, and everyone cooks with dried wood,” Schop says. “But Scotchies uses live fuel, fresh green poles of pimento wood.” (Native to Jamaica, the pimento tree is the source of the allspice berry.) At Scotchies, cooks lay the long, slender logs side by side across a charcoal-fired pit—picture a bamboo raft set over a massive steel grill (above). They place marinated chicken, fish or pork sausage directly on the poles, then seal the whole assemblage with the zinc-fence canopy. “So you’ve got this still-moist pimento wood that never ignites but smolders and smokes, perfuming food with that sweet, cedary allspice flavor,” says Schop. The technique is closer to barbecue than grilling, he adds, since it relies on indirect heat and smoke. When the pit master finally peels back the corrugated tin, you can see water bubbling out of the pimento logs—the wood is that fresh.

Schop mulls this over with a lusty expression and discernible envy. “Obviously, it’s not practical for us to do live-wood grilling in New York City,” he says. “But *man*—that’s the way to do it.”

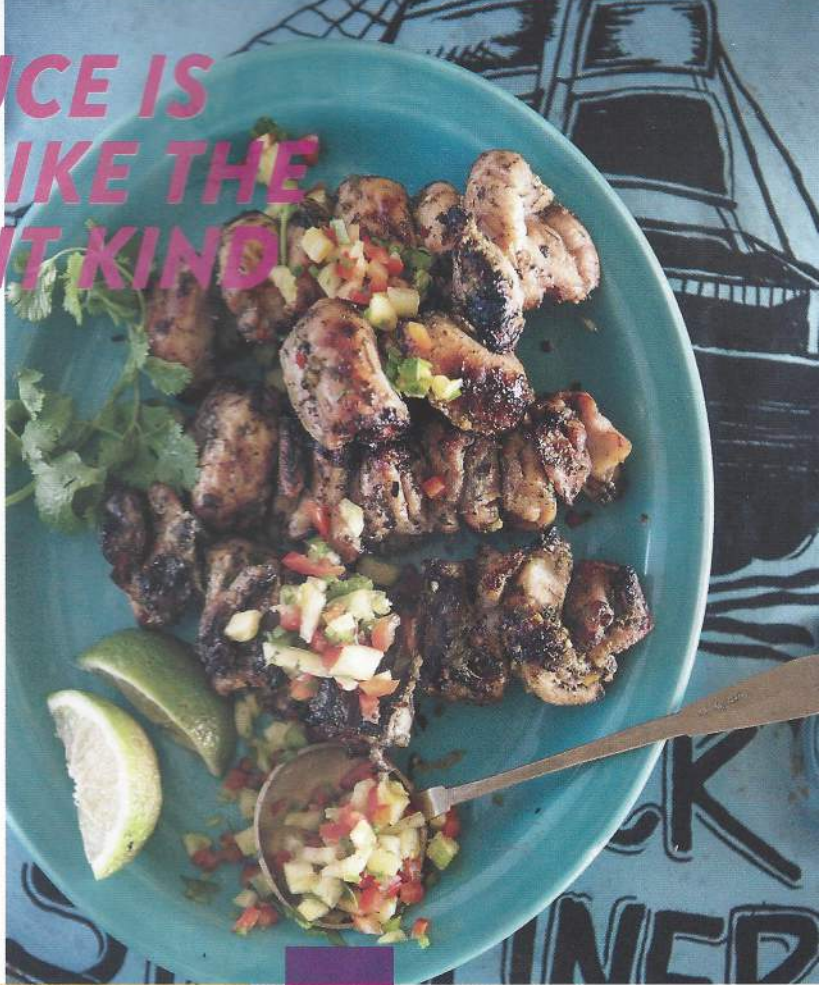


# REAL JERK SAUCE IS NOTHING LIKE THE STORE-BOUGHT KIND

## LESSON 3

“When I was growing up,” Suzanne Couch says, “you could only get jerk pork in Port Antonio, on the northeast coast. That’s where jerk really started. Now, of course, it’s everywhere.”

Couch is a master of many island dishes, but her jerk sauce impressed Schop the most: “The best I’ve ever tasted,” he declares. Store-bought jerk sauces are made with corn syrup so they’re pourable. Versions like Couch’s are more of a relish—just fresh vegetables pureed with seasonings. Plus, unlike commercial jerk sauce, the real thing gets heat from raw Scotch bonnets. Using raw instead of cooked chiles contributes an unmistakable fruit flavor, says Schop: “The sauce is so bright and clean and fresh that you can really taste each ingredient.”



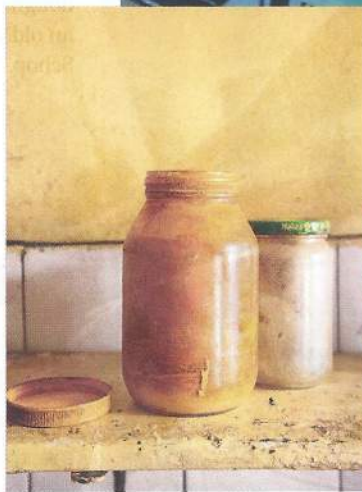
# CONSISTENCY IS A VIRTUE

## LESSON 4

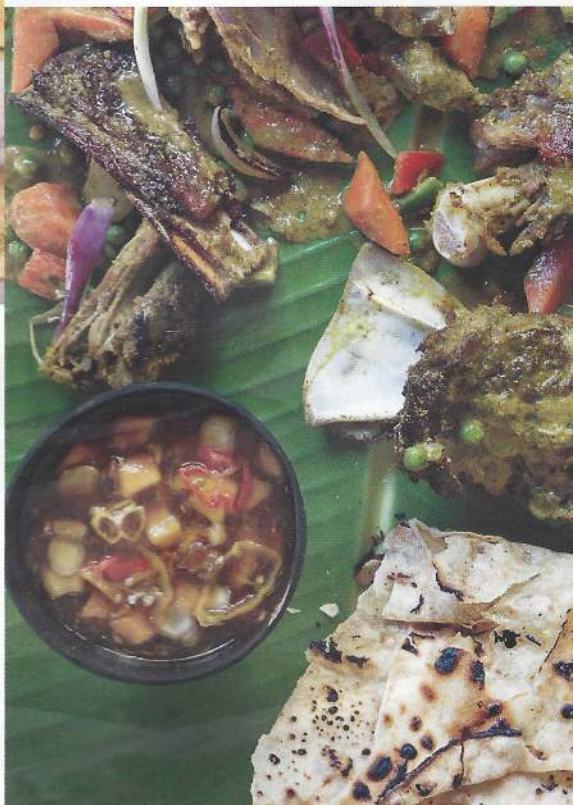
Curried goat—a.k.a. curry goat—is one of Jamaica’s national dishes. Schop sampled versions from eight different kitchens during his trip, and what struck him was how each tasted almost exactly the same as the last. “And I mean that in the best way,” he says. “It’s as if everyone follows one master recipe.”

Case in point: Evelyn’s, a venerable curry joint facing the Montego Bay airport runway. It’s been around since the 1970s, and the interior doesn’t appear to have been updated in decades. By the bar sits an old television with an aluminum-foil antenna. “Oh, God, that TV!” Schop recalls, roaring with laughter. “It’s not even black-and-white—it’s sepia-toned.”

Evelyn’s daughter Violet now runs the place, and the Indian specialties still draw the faithful: lentil dal, roti bread, a curry goat that inspired Schop to create a version for Miss Lily’s (p. 192). “Nothing veers far from the playbook,” he says. “It just tastes *right*.”



Jerk chicken skewers with pineapple salsa (p. 172), ABOVE, and a vegetable-laced version of curry goat (p. 192) with roti, BELOW, both rely on highly seasoned marinades.



## Jamaican Greens-Stuffed Patties

Active **1 hr**; Total **2 hr**  
Makes **2 dozen**

- ½ each green, red and yellow bell pepper, chopped**
- 5 scallions, coarsely chopped**
- 4 garlic cloves, crushed**
- 1 medium onion, coarsely chopped**
- 1 Scotch bonnet or habanero chile, stemmed and halved**
- ¼ cup extra-virgin olive oil**
- Kosher salt and pepper**
- 2 lbs. Swiss chard, stems removed and leaves coarsely chopped (21 lightly packed cups)**
- 4 oz. cream cheese, softened**
- 30 sheets phyllo dough, from 2 packages (see Note)**
- 1 stick unsalted butter, melted**
- 1 large egg, beaten with 1 Tbsp. water**

**1.** In a food processor, combine the bell peppers with the chopped scallions, garlic, onion

and Scotch bonnet. Pulse until very finely chopped.

**2.** In a large, deep skillet, heat the olive oil until shimmering. Add the chopped vegetable mixture and a generous pinch each of salt and pepper. Cook over moderately high heat, stirring occasionally, until the vegetables are softened and just starting to brown, about 8 minutes. Stir in one-third of the Swiss chard at a time; cover and cook over moderate heat until the greens are tender and any liquid has evaporated, about 5 minutes per batch. Remove from the heat and stir in the cream cheese until incorporated. Season the filling with salt and pepper. Scrape the filling into a bowl and let cool completely, then refrigerate until chilled, about 30 minutes.

**3.** Preheat the oven to 350°. Line 2 baking sheets with parchment paper. Lay 1 sheet of the phyllo on a work surface with a long side facing you. Lightly brush the phyllo with melted butter and lay another sheet on top. Repeat the brushing and stacking until you have a stack of 5 buttered sheets. Using a sharp knife, cut the phyllo crosswise into four 4-by-12-inch strips. Cover the remaining phyllo with a damp towel.

**4.** Spoon 2 tablespoons of the filling in a corner of 1 phyllo strip, ½ inch from the top; fold the opposite corner over the filling to form a triangle. Continue folding the triangle down and over itself until you reach the end of the strip. Transfer the patty to a prepared baking sheet and brush with melted butter. Repeat Steps 3 and 4 with the remaining phyllo dough and filling.

**5.** Brush the patties with the egg wash. Using a paring knife, make slits ½ inch apart across the top of each patty; be careful not to cut through to the filling. Bake for about 25 minutes, until browned, shifting the pans halfway through baking. Let cool for 5 minutes before serving. —*Suzanne Couch*

**NOTE** If necessary, stack and trim your phyllo sheets to 12-by-16 inches.



huge patties bursting with callaloo, carrots and onion. And then, after all that, Niah puts out the fire and leaves!”

The fact that Niah makes every patty from scratch, to order, reflects the high value Jamaican cooks place on food. “They’re focused on not wasting it,” Schop says. “They’re not cooking everything then waiting around for someone to buy it.” And it’s not that the cooks are slow, Schop clarifies; it’s that they’re a couple of steps behind when you show up and place your order. Only then will they light a fire and start prepping ingredients. “Though maybe they *could* buy the matches, wood and flour beforehand,” Schop adds with a grin.



**Couch and Schop, ABOVE, assemble her famous spicy, greens-stuffed patties, TOP. Unlike the ones from Niah's Pattie Shack, OPPOSITE, hers call for store-bought phyllo dough.**



Fresh green jerk made with scallions and raw Scotch bonnet peppers flavors the mayo slathered on grilled corn.

# DRINKING IN JAMAICA

**BEER** Jamaica is synonymous with Red Stripe, the quintessential crisp lager. Jamaicans also love stout, perhaps a surprising choice for the tropics. Guinness is popular here, though Adam Schop prefers locally brewed Dragon Stout, from the producers of Red Stripe.

**GINGER BEER** “The Jamaican-made ones use cane sugar, not corn syrup, so they have a clean, natural flavor,” Schop says.

**RUM** Overproof white rums like Wray & Nephew are often mixed with Ting, a Jamaican grapefruit soda. Explains Schop, “Local rum definitely has a, shall we say, ‘robust’ flavor, so that’s a great way to drink it.”

**SORREL TEA** Cooks steep dried hibiscus buds (called sorrel in Jamaica) with fresh ginger and sugar, then chill the tea overnight. They serve it with ice, a splash of soda water and a squirt of lime. “It has a tart, lemony, astringent flavor that you can feel on the enamel of your teeth,” Schop says. “It’s so refreshing.”

**SEA CAT PUNCH** “Sea cat” is Jamaican slang for octopus; the punch is made with the milky white liquid produced by boiling octopus, plus white rum, rum cream, peanuts, molasses, Supligen (a protein supplement) and malt powder. Blended with ice, it becomes a thick, salty-sweet shake. Jamaican men swear it enhances virility; Schop swears it tastes “absolutely wretched.”

## Grilled Corn with Jerk Mayo and Coconut

🕒 Total 40 min; Serves 8

- 1 Scotch bonnet chile, stemmed and seeded
- 6 scallions, chopped
- ½ medium onion, chopped
- 2 garlic cloves
- 2¼ tsp. thyme leaves
- 10 whole allspice berries
- 1½ tsp. kosher salt
- 1 cup mayonnaise
- 8 ears of corn, shucked
- 1 cup sweetened shredded coconut
- 2 limes, quartered

1. In a food processor, combine the chile, scallions, onion, garlic, thyme, allspice and salt and puree until smooth. Whisk ½ cup of this fresh jerk sauce into the mayonnaise; reserve the rest for another use.

2. Grill the corn over moderate heat until lightly charred, 12 to 15 minutes. Spread the jerk mayo all over the corn; transfer to a platter. Shower the corn with the coconut and serve with lime wedges. —Adam Schop

## Spicy Jerk Chicken

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Active 40 min; Total 1 hr 10 min plus 12 to 24 hr marinating  
Serves 6

- 10 scallions, coarsely chopped
- 1 medium onion
- ⅓ cup thyme leaves
- 10 garlic cloves, peeled
- 2 to 3 Scotch bonnet or habanero chiles, stemmed
- One 4-inch piece of fresh ginger, peeled and thinly sliced
- 3 Tbsp. ground allspice
- 3 Tbsp. kosher salt
- 3 Tbsp. vegetable oil
- 12 skinless, boneless chicken thighs (about 2½ lbs.), cut into thirds

12 wooden skewers, soaked in water for 1 hour

Fresh Pineapple Salsa (recipe follows), for serving

1. In a food processor, combine the scallions, onion, thyme, garlic, chiles, ginger, allspice, salt and oil and puree. Pour the puree into a bowl, add the chicken and turn to coat. Cover and refrigerate for at least 12 hours or overnight, turning the chicken once or twice. Remove the chicken from the refrigerator 30 minutes before cooking.

2. Light a grill or preheat a grill pan. Thread 3 pieces of chicken onto each skewer, wiping off as much of the marinade as possible as you go. Grill the chicken skewers over moderately high heat, turning once, until lightly charred outside and cooked through, about 8 minutes. Serve hot off the grill, with pineapple salsa. —SC

**WINE** Ripe, peach-scented, off-dry German Riesling: 2014 Christoffel Erdener Treppchen Kabinett.

## Fresh Pineapple Salsa

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🕒 Active 15 min; Total 45 min  
Makes 4 cups

- 2 Tbsp. fresh lemon juice
- 1 Tbsp. sugar

½ tsp. kosher salt

- 1 garlic clove, finely chopped
- 1 small red onion, finely chopped
- 2 cups finely chopped fresh pineapple
- ⅓ cup finely chopped cilantro
- ¼ cup finely chopped green bell pepper
- ¼ cup finely chopped yellow bell pepper
- ¼ cup finely chopped red bell pepper
- ½ Scotch bonnet or habanero chile, stemmed and seeded

1. In a medium bowl, combine the lemon juice, sugar, salt and garlic; let stand for 10 minutes.

2. In a colander, rinse the onion under cold running water; drain well and pat dry. Add the onion and all of the remaining ingredients to the bowl with the garlic mixture and stir well. Cover and let stand at room temperature for about 30 minutes. Pick out and discard the Scotch bonnet chile before serving. —SC

continued on p. 192



Guests at Rockhouse wait to taste the results of Schop's delicious flavor explorations.





## Salt Cod Fritters with Curry Aioli

Active **1 hr**; Total **1 hr 30 min plus**  
**2 days soaking**; Makes about **3 dozen**

When Adam Schop put his spin on these classic Caribbean fritters at Miss Lily's, he packed them with flavor by increasing the amount of fish, onion, bell pepper and black pepper in the batter.

**¾ lb. skinless, boneless center-cut salt cod fillet**

**1 Tbsp. unsalted butter**

**½ cup minced onion**

**¼ cup minced green bell pepper**

**¼ cup minced red bell pepper**

**1 tsp. freshly ground black pepper**

**1¾ cups all-purpose flour**

**¼ cup cornstarch**

**2 tsp. kosher salt**

**2 tsp. sugar**

**1½ tsp. baking powder**

**1 large egg, beaten**

**1¼ cups ice-cold sparkling water**

**Vegetable oil, for frying**

**Curry Aioli (at right) and lime wedges, for serving**

**1.** In a medium bowl, cover the salt cod with 3 inches of cold water and soak in the refrigerator for 2 days, changing the water at least 3 times each day.

**2.** Drain the salt cod, transfer to a medium saucepan and add enough cold water to cover the fish by 2 inches. Bring to a boil. Reduce the heat to low and simmer the fish until it just flakes with a fork, about 20 minutes. Using a slotted spoon, transfer the fish to a plate and let cool. Flake the fish and discard any bones or bits of skin.

**3.** Meanwhile, in a small saucepan, melt the butter. Add the onion, bell peppers and black pepper and cook over moderate heat, stirring, until the vegetables are softened, about 10 minutes. Scrape the vegetables into a small bowl and let cool.

**4.** In a large bowl, whisk the flour with the cornstarch, salt, sugar and baking powder. Mix in the egg and sparkling water with a

fork until almost combined. Stir the flaked salt cod and the cooked vegetables into the batter.

**5.** In a large saucepan, heat 2 inches of oil to 350°. Carefully scoop eight 1-tablespoon balls of batter into the hot oil and fry, turning occasionally, until richly browned, about 4 minutes. Using a slotted spoon, transfer the fritters to a paper towel-lined plate to drain and season with salt. Repeat with the remaining batter. Serve the fritters hot with Curry Aioli and lime wedges.

**BEER** American craft brewers are starting to explore light, crisp pilsner styles. These new versions are hoppier than the European ones, but they're fantastic with fried foods like these fritters. Try the Firestone Walker Pivo or the Peak Organic Fresh Cut.

## Curry Aioli

**⌚ Total 15 min**; Makes **1¼ cups**

**2 Tbsp. vegetable oil**

**3 scallions, white and light green parts only, minced**

**One ½-inch piece of fresh ginger, peeled and minced**

**1 garlic clove, minced**

**Kosher salt and pepper**

**1 Tbsp. West Indian curry powder (see Note in following recipe)**

**1 cup mayonnaise**

**⅓ cup minced cilantro**

In a small skillet, heat the vegetable oil. Add the scallions, ginger and garlic, season with a pinch each of salt and pepper and cook over moderately low heat, stirring, until the aromatics are softened, about 5 minutes. Add the curry powder and cook until fragrant and lightly toasted, about 1 minute. Scrape the seasonings into a small bowl and stir in the mayonnaise and cilantro. Season with salt and pepper and serve. —AS

**MAKE AHEAD** The curry aioli can be refrigerated for 4 days. Bring to room temperature before serving.

## Curried Goat with Apricot-Ginger Chutney

**📖 PAGE 169**

Active **1 hr**; Total **6 hr plus**  
**24 hr marinating**; Serves **6 to 8**

Schop's brothy version of this Jamaican classic is lighter than most. He starts by marinating pieces of the tender goat forequarter with spices, aromatics and yogurt for an extended period of time. The stew is usually made with water, but Schop uses vegetable stock to amp up the flavor.

MARINATED GOAT

**10 scallions, quartered crosswise**

**½ medium onion, finely chopped**

**One 2½-inch piece of fresh ginger, finely chopped**

**½ cup finely chopped cilantro**

**⅓ cup plain yogurt**

**¼ cup plus 2 Tbsp. West Indian curry powder (see Note)**

**¼ cup ground coriander**

**3 Tbsp. garam masala**

**3 Tbsp. vegetable oil**

**4 lbs. meaty, well-trimmed goat forequarter, cut into 2½-inch pieces (see Note)**

GOAT STEW

**Marinated goat**

**Kosher salt and pepper**

**¼ cup vegetable oil**

**3 quarts vegetable stock**

**10 scallions, coarsely chopped**

**1 medium red pepper, coarsely chopped**

**1 medium red onion, coarsely chopped**

**1 large carrot, coarsely chopped**

**10 thyme sprigs**

**1 Scotch bonnet or habanero chile, stemmed and halved lengthwise**

**1 cup frozen peas**

**Apricot-Ginger Chutney (p. 194) and warm roti or naan, or Rice and Peas (p. 194), for serving**

**1. Marinate the goat** In a food processor, combine all of the ingredients except the pieces of goat and pulse until finely chopped. In a large bowl, rub all of the marinade into the meat. Cover with plastic wrap and refrigerate for at least 24 or up to 36 hours.

**2. Make the stew** Wipe the marinade off the goat and season the pieces with salt and pepper. In a large enameled cast-iron casserole, heat the oil. Working in batches, brown the goat on all sides over moderate heat, about 10 minutes per batch; transfer to a plate.

**3.** Pour off the fat in the casserole and return all of the goat to it. Add the vegetable stock and bring to a boil, scraping up any browned bits on the bottom of the casserole. Reduce the heat to moderate and simmer uncovered for 3 hours, skimming as necessary. Cover the casserole and continue cooking until the goat is tender, about 1½ hours longer.

*continued on p. 194*

**CURRIED GOAT WITH APRICOT CHUTNEY** *continued*

**4.** Add the scallions, red pepper, red onion, carrot, thyme and chile and simmer uncovered until the goat is very tender and the vegetables are softened, about 30 minutes. Stir in the peas and simmer for 5 minutes. Discard the thyme sprigs and skim off the fat. Season the stew with salt and pepper and serve with Apricot-Ginger Chutney and warm roti or naan, or Rice and Peas.

**NOTE** West Indian curry powder usually contains allspice, which Indian blends often don't, and it's usually quite yellow thanks to a large amount of turmeric. It's available at spice shops and at [kalustyans.com](http://kalustyans.com). Goat forequarter includes the neck, shoulder and shank. Ask your butcher to cut the bone-in meat into 2½-inch pieces.

**MAKE AHEAD** The curried goat can be refrigerated for up to 4 days. Skim off and discard the layer of fat on the surface and bring to a simmer over moderate heat before serving.

**WINE** Red Côtes du Rhône, usually a blend of Syrah and Grenache, tends to have juicy fruit and a spice edge that's nice with this stew. Try the 2013 Domaine Charvin or the 2013 Jean-Luc Colombo Les Abeilles.

**Apricot-Ginger Chutney**

**Total 30 min; Makes 1 cup**

This intensely gingery condiment is a sweet and spicy foil for the goat curry. When fresh apricots become available, feel free to dice some up and stir them in.

- ¾ cup packed light brown sugar**
- ¾ cup plus 2 Tbsp. red wine vinegar**
- 2 large shallots, minced (1 cup)**
- 4 oz. fresh ginger, peeled and minced (¾ cup)**
- ¼ cup plus 2 Tbsp. apricot nectar**
- 12 dried apricots, minced (½ cup)**
- 1 Tbsp. thyme leaves**
- 2 Tbsp. finely chopped fresh mint**
- Kosher salt**

In a medium saucepan, cook the brown sugar over moderate heat, stirring occasionally, until evenly melted and caramelized, 6 to 8 minutes. Pour in the vinegar and stir until the caramel dissolves. Stir in the shallots, ginger, apricot nectar, dried apricots and thyme. Cook over moderately high heat until the shallots and apricots are tender, about 8 minutes. Transfer the chutney to a small bowl. Stir in the mint and season with salt. Let cool to room temperature before serving. —AS

**MAKE AHEAD** The chutney can be refrigerated for up to a week. Bring to room temperature before serving.

**Hot Pepper Shrimp**

**Total 30 min; Serves 4 to 6**

If you can get head-on shrimp, this is a great place to use them. The shells keep the shrimp tender; they also trap all the spices and seasonings, helping them permeate the shrimp as they cook.

- ¼ cup vegetable oil**
- ½ cup finely chopped onion**
- 4 garlic cloves, minced**
- 8 scallions, 2 minced and 6 cut into 1-inch lengths**
- One 2-inch piece of fresh ginger, peeled and minced**
- 6 Tbsp. thyme leaves**
- 2 Tbsp. sweet paprika**
- 2 tsp. ground allspice**
- ½ Scotch bonnet or habanero chile, stemmed and minced**
- Kosher salt and pepper**
- 20 extra-large shell-on shrimp, deveined (see Note)**
- 2 Tbsp. white wine vinegar**

**1.** In a large nonstick skillet, heat 2 tablespoons of the oil. Add the onion, garlic, minced scallions, ginger, thyme, paprika, allspice and chile, season with salt and pepper and cook over high heat until the vegetables are softened and beginning to brown, about 5 minutes. Scrape into a bowl.

**2.** In the same skillet, heat the remaining 2 tablespoons of oil. Add the shrimp, season with salt and pepper and cook over high heat, turning once, until curled, about 4 minutes. Return the cooked aromatics to the skillet and add the remaining scallions and the vinegar. Cook, tossing, until the shrimp are evenly coated and the scallions are softened, about 3 minutes. Transfer the shrimp to a platter and serve. —AS

**NOTE** To devein shell-on shrimp, slit them down the back with kitchen shears and remove the intestinal vein, then rinse well.

**WINE** Txakoli, from northern Spain, is citrusy and spritzy, refreshing with these spicy shrimp. Try the 2014 Ulacia or the 2014 Mokoroa.

**Rice and Peas**

**Active 25 min; Total 2 hr plus overnight soaking; Makes 12 cups**

The name for this typical Jamaican side dish is a bit of a misnomer, as the peas in the title are, in fact, kidney beans.

**BEANS**

- 2 cups dried kidney beans, soaked overnight and drained**
- ⅓ cup unsweetened coconut milk**
- ¼ cup unsweetened coconut cream**
- 14 thyme sprigs**
- ½ medium onion, finely chopped**
- 6 scallions, thinly sliced**
- 1½ tsp. kosher salt**
- ¼ tsp. ground allspice**

**RICE**

- 2 cups parboiled white rice**
- 1 cup unsweetened coconut milk**
- ½ cup finely chopped onion**
- 3 scallions, thinly sliced**
- 2 garlic cloves, minced**
- 2¼ tsp. kosher salt**

**1. Prepare the beans** In a large enameled cast-iron casserole, combine the soaked and drained beans with the coconut milk, coconut cream, thyme sprigs, onion, scallions, salt and allspice. Add enough water to cover the beans by 2 inches and bring to a boil. Cover, reduce the heat to low and simmer the beans until tender, about 1 hour. Drain the beans; discard the thyme sprigs.

**2. Prepare the rice** In a medium pot, combine the parboiled rice with the coconut milk, onion, scallions, garlic, salt and 3¾ cups of water. Bring to a boil. Reduce the heat to moderately low, cover and simmer for 10 minutes.

**3.** Stir 4 cups of the drained beans into the rice. (Save the remaining 2 cups for another use.) Cover and cook for 10 minutes, then uncover and cook for 5 minutes longer. Fluff the rice and peas with a fork and serve. —AS

**MAKE AHEAD** The rice and peas can be refrigerated for up to 3 days. Reheat before serving.