

## GRILL OUT CARIBBEAN

Tamarind and Chili Barbecued Rack of Lamb      Allen Susser  
with Caribbean Ratatouille      Chef Allen's  
Grapefruit Pork Chops with Toasted Cumin      Miami FL  
and Black Bean Hummus

Savory Barbecued Duck with Mango, Dried      David Kendrick  
Cherry, and Orange Marmalade Sauce      Kendrick's Restaurant  
Sake-marinated Shrimp with Coconut Curry      St. Croix

Honey-grilled Veal Chops with Jalapeno Pepper Sauce Bent Rasmussen  
Salsa Piquante Top Hat Restaurant  
Wilted Spinach St. Croix  
Chicken and Prosciutto-wrapped Lobster  
Seviche of Conch Salsa

Braised Flank Steak with Local Vegetable and Tomato Ragout wctestfit.doc      Philip Fitzpatrick  
Grilled Wahoo with Mango-Papaya Relish      Villa Madeleine  
St. Croix

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Direct heat method:

Prepare a grill for direct heat cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Place the cooking grate on top and let it heat for a minute or two until hot.

Indirect heat method:

Light a large quantity of charcoal briquettes in a large, covered charcoal grill and let the coals burn until they are covered with light ash. Prepare for indirect cooking by forming the coals into a circle around the perimeter of the grill. Place the cooking grill on top.

Invert a small disposable foil grill drip pan in the center of a 12-by-9-inch heavy-duty disposable foil pan.

foil pan.