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GREEN MANGO SALAD

- 2 red or green Thai chiles, with seeds, chopped
- 1 clove garlic chopped
- ½ cup fresh lime juice
- ¼ cup fish sauce (such as nam pla or nuoc nam)
- 2 tablespoons vegetable oil
- 2 teaspoons palm or light brown sugar
- 4 green mangoes or 1 green papaya, julienned on a mandolin
- 2 medium shallots thinly sliced
- ½ cup unsalted, dry-roasted peanuts, coarsely chopped
- ½ cup fresh cilantro leaves
- ¼ cup fresh mint leaves
- 2 tablespoons toasted dried shrimp (optional)
- 2 tablespoons toasted sesame seeds
- Kosher salt

RECIPE PREPARATION

1. Purée chiles, garlic, lime juice, fish sauce, oil, and palm sugar in a blender until smooth.
2. Toss mangoes, shallots, peanuts, cilantro, mint, dried shrimp, if using, sesame seeds, and dressing in a large bowl; season with salt.

PICKLED PAPAYA

- 1 small semi green firm papaya (about 2 lbs./900g)
- 2 tbsp [kosher salt](#) or coarse salt
- 1 red chili (seeded and cut into a floret)
- 1½ cups rice vinegar (360ml)
- 1 cup sugar (220g)

RECIPE PREPARATION

1. Peel papaya. Cut into half lengthwise. Remove seeds with a spoon.
2. Using a mandolin, slice papaya cross wise into thin slices about 1/8th of an inch thick.
3. Place sliced papaya in a large bowl. Sprinkle salt all over the papaya. Mix well and set aside for 15 minutes.
4. Place red chili floret in a bowl of cold water.
5. In the meantime, combine rice vinegar and sugar in a small saucepan over low heat. Stir until sugar has dissolved. Turn off stove and allow it to cool.
6. Washed and drain papaya slices twice. Transfer to a sterilized jar together with the red chili.
7. Pour vinegar mixture into the jar to completely cover the papaya slices. Screw on the lid.
8. Pickled papaya may be eaten after 2 hours.

PAPAYA SEED DRESSING

- 1/2 cup fresh papaya cut in cubes
- 3 tablespoons papaya seeds and pulp
- 4 tablespoons white balsamic vinegar
- 1 tablespoon agave nectar
- 1 teaspoon Dijon mustard
- 1/4 teaspoon freshly grated ginger
- 1/4 teaspoon kosher salt
- freshly ground black pepper
- 1/3 cup olive oil

RECIPE PREPARATION

1. Place papaya, papaya seeds and pulp in a blender and puree until smooth.
2. Add the vinegar, agave nectar, Dijon mustard, ginger, salt and pepper and blend.
3. Add the olive oil and blend again. Adjust seasoning with salt and pepper if necessary.

ROASTED JACKFRUIT SEEDS

1. Preheat oven to 400°F
2. Clean jack fruit seeds and place on sheet pan
3. Roast for 20 min.
4. Remove outer layer before enjoying.

BLACK BEAN AND CORN SALSA WITH MANGO

- 1 can (15 oz each) Black Beans, drained, rinsed.
- 1 can (10 oz each) Ro*Tel® Original Diced Tomatoes & Green Chilies, drained.
- 1 can (15 oz each) whole kernel corn, drained
- 1/2 cup diced Mango
- 1/4 cup finely chopped red onion.
- 1/4 cup finely chopped fresh Mint.
- 1 tablespoon lime juice.
- Tortilla chips, tacos or burritos, optional

RECIPE PREPARATION

1. Stir together beans, drained tomatoes, corn, onion, mint, and lime juice in medium bowl.
2. Cover and refrigerate 30 minutes to allow flavors to blend.
3. Serve with tortilla chips, tacos, burritos, over grilled chicken, pork or fish if desired.

AVOCADO AND TOMATO SALAD

- 3 ripe avocados (5 if using Hass)
- 2 large tomatoes
- 1/2 cup olive oil
- Juice of 1 lime
- Salt & Pepper

RECIPE PREPARATION

1. Peel and remove the seed from avocados.
2. Cut the avocados and tomatoes in to small chunks.
3. Gently toss all ingredients in to a bowl.
4. Season with salt and pepper.
5. The longer this salad sits the tastier and softer it gets.

TROPICAL SANGRIA

Makes 4-6 servings

- 1 (750) white wine
- 1 cup coconut rum
- 1 pound of tropical fruit (pineapple, papaya, mango, and guava) cut in chunks
- 1-2 cups **each** of guava juice, pineapple juice and passion fruit juice
- 1-liter club soda (optional for the fizz)

RECIPE PREPARATION

1. Add all the ingredients to a large pitcher. Stir well.
2. Serve immediately over ice, or chill for at least one hour.
3. Use a ladle to help get the fruit into the wine glass.

SMOKED BBQ JACK FRUIT

- 1 jack fruit cut into 8ths (or to fit on smoker), core removed
- 2 T paprika
- 1 T cayenne
- 2 T garlic powder
- 1 T cinnamon
- 2 T black pepper
- 3 T salt
- 3 T brown sugar
- 1 qt apple cider vinegar

RECIPE PREPARATION

1. Combine paprika, cayenne, garlic powder, cinnamon, black pepper, salt, and brown sugar in mixing bowl to create a bbq rub.
2. Rub jack fruit down with seasoning rub allowing the rub to fall into pockets and opening in fruit. let sit for about 45 min before smoking.
3. Combine remainder seasoning rub with apple cider vinegar in a small bowl. Use a small towel rolled, folded in half, and held with a rubber band as your mop for smoking.
4. Smoke at low temp with fruity woods like cherry or alder for about 4 hours. at least two times use your towel made mop to apply the apple cider vinegar to jack fruit.
5. Remove from smoker and allow to cool.
6. Pull yellow fruit pockets from husk.
7. Remove seeds and reserve for roasting. Julienne yellow flesh.
8. Heat up in oven when ready to serve and toss with desired amount of bbq sauce.

GUAVA BBQ SAUCE

- 2 cloves garlic diced
- 1/2 sweet onion diced
- 2 T Worcestershire
- 2 T apple cider vin
- 1.5 T tomato paste
- 1 can guava shells

RECIPE PREPARATION

1. Combine garlic, onion, Worcestershire, and apple cider vinegar in medium sauce pot over medium heat. cook till onions start to turn translucent, about 10 min.
2. Add in tomato paste and guava shells with part of the syrup the shells come with depending on how sweet you prefer your bbq. bring to a simmer then reduce heat to lower
3. Reduce sauce by half.
4. Remove from heat and puree in blender till consistency is smooth and coats the back of a spoon. season with salt and pepper to taste.