Black History Month Dinner - Celebrating Afro-Caribbean Cuisine

Stanford Dining, Hospitality & Auxiliaries
February 20, 2024, 5:00 am - February 20, 2024, 8:00 pm

BLACK HISTORY MONTH: Weekly Celebration Dinners

Tuesday, February 20th | Celebrating Afro-Caribbean Cuisine

Dinner | Lakeside Dining Hall | Red Skillet Kitchen

Menu:
Gumbo Station:

Okra Mushroom Gumbo: This dish melds West African and Caribbean flavors, using okra, a staple in African cuisine, and mushrooms in a spicy, flavorful stew that reflects the fusion of cultures.

Cheddar Cornbread: A fusion of African, European, and Caribbean culinary traditions, this version of cornbread adds cheddar for a rich, cheesy twist on the classic Southern American recipe.
Jerk Chicken: Originating from Jamaica, jerk chicken is marinated in a unique blend of spices and slow-cooked over a fire, representing a blend of African cooking techniques and native Caribbean ingredients.

Jamaican Rice & Beans: This staple dish combines rice and beans cooked in coconut milk and spices, reflecting the African influence on Jamaican cuisine and the island’s abundant natural resources.

Cuban Fried Plantains: A popular Caribbean and Latin American side dish, these sweet and savory plantains are fried to golden perfection, showcasing the region’s simple yet flavorful approach to cooking.

Sobolo Tea: Known as hibiscus tea in other parts of the world, Sobolo is a popular drink in the Afro-Caribbean community, often spiced with ginger and cloves, symbolizing the blend of African and Caribbean herbal traditions.

Red Skillet Kitchen Menu:
Roasted Honey Mustard Pork Chops: From Chef Tanya Holland's "California Soul" cookbook, these pork chops are glazed with a sweet and tangy honey mustard sauce, perfectly roasted to bring out a rich and flavorful experience.

Southern Mixed Greens: Chef Tanya Holland's mixed Southern greens dish combines a variety of fresh, leafy greens, cooked until tender and seasoned with a harmonious blend of spices, embodying the essence of traditional Southern comfort food.