Black History Month Dinner - Celebrating West African Cuisine

Stanford Dining, Hospitality & Auxiliaries
February 27, 2024, 5:00 am - February 27, 2024, 8:00 pm

BLACK HISTORY MONTH: Weekly Celebration Dinners

Tuesday, February 27th | Celebrating West African Cuisine

Dinner | Lakeside Dining Hall | Red Skillet Kitchen

Menu:
Gumbo Station:

Smoked Turkey Gumbo: This West African twist on gumbo incorporates smoked turkey, melding indigenous ingredients and influences from the African diaspora into a hearty, spiced stew.

Tapalapa Bread: A staple in West African cuisine, especially in Gambia and Senegal, Tapalapa bread is a dense, chewy bread traditionally baked in wood-fired ovens, reflecting the region's
artisanal baking methods.

**Spicy Potato and Lentil Stew:** This stew, rich in flavors and spices, showcases the West African tradition of combining legumes and vegetables, creating a hearty and nutritious dish.

**Braised Collard Greens:** A dish reflecting the African heritage, these collard greens are slow-cooked with local spices and ingredients, offering a tender, flavorful side dish that complements many West African meals.

**Jollof Rice:** A beloved West African dish, Jollof rice is a vibrant, spicy, and tomato-based dish, often seen as a symbol of regional cuisine and a subject of friendly culinary rivalry among West African countries.

**Red Skillet Kitchen Menu:**

**Smoked Brisket Sandwich:** Chef Tanya Holland's smoked brisket sandwich features tender, slow-cooked brisket, richly flavored with a unique blend of spices, and served on a soft bun for a satisfying and savory experience.

**Spicy Coleslaw:** This coleslaw adds a kick to the traditional side dish, combining crunchy cabbage and carrots with a spicy dressing, creating a perfect balance of heat and freshness.

**Sweet Potato Fries:** A twist on classic fries, these sweet potato fries are crispy fried and subtly seasoned, offering a sweet and savory side that perfectly complements the bold flavors of Chef Holland's dishes.

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