

Obama's Caribbean Kitchen

With a president reputed to be a foodie and three of his top advisors who trace their roots to the Caribbean... (Attorney-General Eric Holder & Barbados; Susan Rice, U.S. United Nations Ambassador & Jamaica; and Adolfo Carrion, Director of Urban Affairs - Puerto Rico), the current edition of JamaicanEats magazine has laid out a Caribbean-inspired feast fit for a president.

The menu spreads the warmth of the tropics to Washington with a saucy jerk salmon dish that's been getting rave reviews; jerk chicken salad; a hearty Cuban black bean soup; Bajan (Barbadian) stuffed pork loin; Bahamian conch fritters; Puerto Rican coffee pie; flaming banana and pineapple in sorrel rum syrup, and much more.

For good measure we've included a page brewing with invigorating and stress-busting herbal teas. For example, Slippery Elm to keep the body invigorated throughout the day; Sarsaparilla to put pep in the step; Rosemary to tone up blood vessels and increase awareness; and Skull Cap to ease fatigue at the end of a long day.

We've even got a few sweet Caribbean treats for the Obama girls.

On sale at major retailers such as Barnes and Noble, Borders and Books-A-Million, this edition of JamaicanEats magazine has the skinny on why Jamaicans go gaga over (Jamaican) patty, and we have the recipe for this flaky, crescent-shaped pastry. We've also got tantalizing mango recipes and a piece about the secret life of the papaya.

In previous issues of JamaicanEats (Jamaica's first international food magazine) we've exposed the "hijacking" of jerk; exposed why Jamaicans run so fast; and provided a bellyful of Jamaican and Caribbean recipes. We've dished the dirt on Usain Bolt's (the world's fastest man and triple gold medal and world record breaker at last year's Beijing Olympics) favourite eats, and given the low down on personalities like UK celebrity chef Ainsley Harriott.

Launched in the summer of 2006 and distributed in the U.S., Canada, Europe, and the Caribbean, JamaicanEats magazine isn't just for island people. It's a magazine for everyone with an interest in the Caribbean and foodies everywhere.