

Jamaican Rice Salad with Ham

2 cups cooked rice

1 tbsp. Iguana Gold Island Pepper Sauce

1 tbsp. Pirates Blend Caribbean Condiment

2 tbsp. sweet pickle relish

2 stalks celery chopped fine

1 head iceberg lettuce (shredded)

1 cup mayonnaise

1/2 tsp. allspice

3 eggs hard-boiled and chopped

1 med. onion chopped fine

2 cups ham, cubed

Cook rice according to the package directions and chill (the rice silly!). In a mixing bowl, combine the mayo, Iguana Gold Island Pepper Sauce, Pirates Blend Caribbean Condiment and allspice. Fold the eggs, relish, celery, onion and ham into the mayo mix. Mix in the chilled rice, scoop onto beds of shredded lettuce with a big ice cream scooper and season to taste with black pepper. Should feed four unless you've been getting a bit "rasta" in which case you'll probably eat it all yourself and chase it with a pint of "Ben & Jerry's".