

Power Outage Recipes

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COLD SPRING ROLL



INGREDIENTS

- ½ carrot, julienned 2 inches long
- ½ stalk of celery, julienned 2 inches long
- 1 leaf bok choy, shredded in 2 inch long pieces
- ¼ red onion, julienned
- ½ cucumber, julienned 2 inches long
- 1 tsp. rice seasoning
- 1 tsp. boniato flakes
- 1 tsp. scotch bonnet hot sauce
- 3 tsp. eel sauce
- 4 spring roll wrappers
- 1 large bowl of water

DIRECTIONS

In a small bowl, mix your eel sauce and scotch bonnet hot sauce together, to taste. Add more eel sauce if you prefer less spicy.

Place 1 spring roll wrapper in large bowl of water for about 2 minutes or until soft and pliable. Wet your cutting board and place the wrapper down on your cutting board, making sure the wide side is horizontal. Take your carrot, celery, bok choy, red onion, and cucumber and form a tight bundle in your hand. Then, place in the middle of the wrapper. Fold both sides up and over the vegetables, then fold the bottom flap up and over so that the vegetables are nice and tight in the wrapper. Using both hands, slightly pull wrapper toward you and roll at the same time to keep the spring roll tight. Repeat until finished.

Repeat the above steps until you have made all 4 spring rolls (or as many as you want to make!).

Time to plate! On your desired plate, drizzle the scotch bonnet eel sauce. Then, place your spring rolls. Garnish with the boniato flakes on top and sprinkle the rice seasoning on and around the plate. Enjoy!

CUCUMBER JERK SALMON POKE BOWL



INGREDIENTS

- 2-4 oz. raw skinless salmon filets, cubed in ½ inch pieces
- ¼ cup coconut aminos
- ¼ cup rice vinegar
- 2 Tbsp. mirin
- ½ tsp. garlic powder
- ½ tsp. jerk seasoning
- 1 cucumber, spiralized into noodles
- ¼ cup red onion, julienned
- 2 pieces seaweed snacks, broken apart into small pieces
- Rice seasoning, for garnish
- Salt, to taste
- Pepper, to taste
- Toasted sesame oil, to taste

DIRECTIONS

In a medium bowl, rinse salmon with water, vinegar, and salt; and drain.

Combine salmon, coconut aminos, rice vinegar, mirin, garlic powder, salt, pepper, and jerk seasoning in the bowl and stir; then, let marinate for 5 minutes. The mixture is slightly salty and sweet so add salt and pepper sparingly.

In a separate medium bowl, toss cucumber noodles, red onion, seaweed snacks, salt and pepper together. Drizzle with sesame oil for taste.

Place the cucumber mixture in a serving bowl in a mound (like spaghetti) and place salmon pieces on and around it. Garnish your dish with a sprinkling of rice seasoning. Enjoy!

NO-BAKE OFF THE PEPPER BLACKBERRY CHEESECAKE BALLS



INGREDIENTS

- 1 package cream cheese, room temperature
- 10 blackberries
- 1 oz. scotch bonnet, minced
- ½ cup sugar
- Vanilla, to taste
- ½ tsp. cinnamon
- 1 tsp. condensed milk
- 6 shortbread cookies, crumbled

DIRECTIONS

In a small bowl, mash blackberries, sugar, scotch bonnet, and a splash of water to make a macerated mixture. Let sit for 5 minutes.

In a medium bowl, mix cream cheese, vanilla, cinnamon, condensed milk, ½ of the crumbled cookies, and 2 Tbsp. of macerated blackberry mixture. Refrigerate mixture for 15 minutes.

Using an ice cream scoop, form cheesecake balls and place on a baking sheet or plate. Then place the baking sheet or plate in freezer for 30 minutes.

Coat the cheesecake balls with the remaining crumbled cookies, top with remaining macerated blackberry mix and enjoy!