

Espresso coconut macaroons

Ingredients:

2 egg whites
1/8 tsp salt
1/2 cup sugar
1 Tbsp instant espresso
2 Tbsp cocoa, powdered
1 tsp vanilla extract
3 cup shredded coconut

1. Preheat the oven to 325° F.
2. In a mixing bowl, beat the egg whites and salt until frothy, about 1-2 minutes.
3. Gradually add in the sugar, while continuing to beat the mixture.
4. Gradually add in the instant coffee, cocoa powder, and vanilla extract while continuing to beat the mixture.
5. Use a spatula to hand mix in the shredded coconut.
6. Line a baking sheet with parchment paper.
7. Use a spoon and your fingers to form mounds, place the mounds on the baking sheet, about 1 inch apart.
8. Bake for 25-30 minutes or until the macaroons feel firm on the outside to the touch. (Decrease time to around 20 min for bite-size macaroons.)
9. Allow the macaroons to cool for 10 minutes before removing them from the pan.

Coffee bacon jam

Ingredients:

1 lb. thick cut bacon
2 extra large sweet onions, quartered and thickly sliced
1/2 cup brown sugar
1 1/2-2 cup strong brewed coffee
1 tsp balsamic vinegar

1. Cut the bacon into half-inch slices and add them to a large frying pan. Cook over medium-high heat for about 10 minutes, stirring frequently until the bacon is cooked but still quite chewy.
2. Using a slotted spoon remove the bacon from the pan and set aside. Pour out all but 1 tablespoon of the bacon drippings.
3. Add the onions to the pan and cook for about 8-10 minutes then reduce the heat to low.
4. Add the sugar and stir. Continue to cook until the onions have caramelized, about 20 minutes.
5. Add the coffee, and the reserved bacon and increase the heat to medium.
6. Continue to cook, stirring about every 5 minutes, until the onions are thick and jam-like, about 30 minutes.
7. Remove from heat and stir through the balsamic. Taste for seasoning and salt if necessary.
8. Use immediately or refrigerate for up to a week. Bring back to room temperature before serving.

Caribbean jerk style coffee dry rub

Ingredients:

1 Tbsp onion powder
2 1/2 tsp thyme
2 tsp allspice
2 tsp black pepper
1/2 tsp cinnamon
1/2 tsp cayenne
1/2 tsp salt
2 Tbsp brown sugar
1/2 tsp crushed red pepper
1/2 Tbsp very finely ground coffee
1/2 tsp ginger
1/2 tsp chili powder

1. Combine all ingredients and mix thoroughly. Try to eliminate any lumps.
2. Rub spice mix onto the meat of your choice, about 1 1/2 tsp per serving. For best results, marinate for at least an hour to allow the flavors of the rub to penetrate the meat. You may wish to add additional salt.
3. The mix can be stored for a while but because of the sugar and moisture of brown sugar I suggest sticking with small batches and mixing it fresh as needed.

This coffee-heavy variant of jerk seasoning is particularly well-suited to beef because of the rich dark flavor the coffee brings to the mix but it also tastes great on pork, chicken, fish, roasted vegetables and other dishes. It can also be stirred into mayonnaise for a flavorful sandwich or wrap. The sweet-spicy-salty combination of this spice mix goes with almost anything.