



"Lord, when did we see you?"  
- Matthew 25:38



*Pictured: VARY AMIN'ANANA RECIPE (Greens with Rice, Verduras con arroz) - MADAGASCAR*

## Join Us Online 2/26, 3/12 and 3/26

### Cooking, Cocktails, & Community

Join us on [Zoom](#) at 5:30 PM on Friday, February 26th as we feature the first Cooking, Cocktail/Mocktails with a recipe from Madagascar; [Vary Amin'anana \(Greens with Rice\)](#).

This Lent, we will be fasting together with simple meals using the CRS Rice Bowl recipes, each paired with a simple cocktail and mocktail recipe you can make at home.

Our first gathering will be hosted by Christ Our Hope parishioner Paul Gusmorino! If you are unable to view the recipe [online](#), it is listed below.

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## Greens with Rice

2 T fair trade olive oil  
1 small onion, diced  
1 medium tomato, diced  
1 clove garlic  
1 t fresh ginger, minced  
3 c packed collard greens or kale  
1 c rice  
2 c water  
Salt and pepper to taste

Heat oil in a medium-sized pot. Add onion, tomato, garlic, and ginger, and sauté until just tender. Add collard greens or kale and stir for 1 minute. Add rice, water, salt, and pepper. Bring to a boil. Cover and cook on medium heat for 25 minutes or until water is absorbed.



### Beverage

**Ranovola (Malagasy toasted rice tisane, serves 6)**

Malagasy cuisine in Madagascar is centered on rice (*vary*) and most meals take the form of a base of rice with *laoka*, or the accompanying side dish. As such, the frequent and repeated rice cookery would yield a burnt crust of rice at the bottom of cooking vessels. *Ranovola* was born from nutritional necessity, and combined the salvaging of burnt rice with water sanitization by simmering, steeping and straining burnt rice



### Cocktail

**Ranovola "punch coco" (makes 2 cocktails)**

This "punch coco" or coconut rum punch is a popular drink in Madagascar, combining the local products of fresh pressed sugarcane rum Agricole, coconut, and vanilla. I've added the *ranovola* because we've already made it, and the heady + lingering notes from the toasted rice bring a straightforward drink to refreshing new places! If you're making the simple syrup ahead of time, there's no need to strain - let the ginger macerate until you use

### Wine pairing

With our wine choice, I want to mimic the more savory aspects of the *ranovola* and *punch coco* that will pair so well with the *vary amin'anana*. I'm looking for nuttiness, toasted notes, dried stone fruit, salinity, but also some acidity and flinty minerality to lift everything up because our meal is vegetarian, and an earthier plate at that. My first thought goes to the **Pedro Ximenez** grape, normally exclusively used in the production of sherry, but more recently is being used to produce gorgeous and singular white wines in various

in water collected from local sources. This served to 1) clean cooking vessels, 2) sanitize water, and 3) extend the nutritional viability of leftover rice in a refreshing and flavorful beverage. *Ranovola* can be served warm or chilled over ice - I like to add a little salt and lime juice when drinking it cold, and agave or simple syrup when warm.

**Ingredients:**

1 cup white rice, cooked  
8 cups boiling water

**Instructions:**

1 ) Spread rice on bottom of saucepan and heat over medium heat until fragrant + toasty.  
2) Continue stirring and scraping rice until kernels are individually dried and toasted, 10-20 minutes. You are looking for a sandy brown color on all kernels - some kernels will turn a much darker brown or black, and that is fine!  
3) Transfer rice to heatproof bowl, pour boiling water over rice and let steep until cool.  
4) Pour over fine-mesh strainer to drain liquid.

the syrup. This recipe can be scaled up, and any leftovers refrigerated overnight will improve with deepened flavors.

**Ingredients:**

70 ml rum Agricole or white rum  
75 ml Ranovola  
75 ml coconut milk (I like Aroy-D)  
30 ml spiced simple syrup\*

Pour all ingredients over ice, stir until chilled, and strain over glasses.

**\*Spiced simple syrup:**

1/2 cup water  
1/2 cup white sugar  
30 mg fresh minced ginger (grated or shaved on a microplane works great for the flavor here)  
1/2 tsp cinnamon  
1/4 tsp ground nutmeg  
1 vanilla bean (or 2 tsp vanilla extract)

Heat water, sugar, and ginger in saucepan over medium heat until sugar is dissolved. Stir in remaining ingredients, remove from heat, and let cool. Strain syrup if using minced ginger, otherwise syrup can be added directly to coco punch mixture.

regions of Spain, Portugal, and Chile - in Spain, look for cuvées from Priorat, Andalusia, or the Canary Islands; from Portugal, look to Alentejo (also known as Perrum), and from Chile, the Elqui Valley region. A favorite of mine comes from Marenas Vinedo y Bodega in Andalusia, who produce several bottlings of Pedro Ximenez with low intervention methods that result in lively and intriguing wines.

Because it can be moderately difficult to source non-sherry PX wine, I want to provide a more accessible pairing that I'm equally excited about. The western-most portion of the Middle Loire Valley in France produces unparalleled wines from the **Chenin Blanc** grape that are enormously food friendly, and, importantly, can deliver some of the same nutty and smoky (but also grapefruit and green strawberry) characteristics that will pair harmoniously with this week's meal. Look for wines from Savennières, which are often produced oxidatively to enhance the deep and warm notes of malt + grilled vegetables. Other nearby areas throughout Anjou and Saumur will produce similarly gripping bottles of Chenin Blanc - just make sure to look for the word

"Sec", which will ensure a dry wine with low amounts of residual sugar. Two favorites of mine are the wines of Jacky Blot (Domaine de la Taille aux Loups) and Antoine Foucault (Domaine du Collier), but pretty much any "Vin de France" from the Western Loire at any price point that you can find will be an exciting journey!

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### Save the date for future events!

- Friday, March 12th featuring [Pupusas de Queso con Curtido y Salsa Roja](#) from El Salvador
  - Friday, March 26th featuring [Batar Da'an \(Squash, Bean and Corn Stew\)](#) from Timor Leste
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