



JAMAICAN RELISH...

CULINARY DUMPSTER DIVING
- LOW-COST MARKET RESEARCH

The Endles Mountains of Pennsylvania, specifically Sullivan County, isn't a place you'd expect to discover a culinary delight, but it happened. Sitting at Eagles Mere Country Club, Cap'n Clawed (always the culinary investigator) noticed some interesting looking stuff in a glass condiment container on the table. By the time his burger arrived, he was so captivated by the concoction that he smeared it on the burger and as they say, "the rest is history." But that was just the first bite. After seeking product information from the Waitress, who provided none other than, "it comes in a big jar," I took things into my own claws!

Being a "dumpster diving" crustacean from way back, Clawed accepted the challenge and, lo and behold, discovered a jar from the Sexton Food Company labeled "Jamaican Relish." Presto, there it

was, just call Sexton and away we go. That was the easy route for a few years until Sexton announced that the product was being eliminated from its inventory—for-EV-er. By that time we were serving this delicacy with all things Cajun—tuna bites, catfish, ribeyes, chicken, tuna steak, etc. After trying to corner the market and buy all remaining inventory, which wasn't too plentiful, our kitchen experts began to "concoct" our own recipe. Some quirky ingredients, mainly pickled watermelon rind, baffled us but after a few alterations and much experimentation, the Crew prevailed! And to the benefit of our great guests who constantly encouraged us, we are the only place in the country that continues to provide Jamaican Relish for our Cajun connoisseurs...although it's great on many things, like burgers. If you want your own stash, just let us know and we'll sell you a half-pint or more.