

Menu

Mock Conch Fritters

Island Passion Cocktails

Mahi Mahi with Mango-Avocado Salsa

Rice · Sautéed Spinach

Coconut Cream Pie

The Game Plan

The day before, or early in the day (at least 6 hours before dinner):

(45 minutes hands-on, plus baking, cooling and chilling time; total elapsed time about 6 hours)

- Make the Coconut Cream Pie. If you're making the pie the day before, wait until the day of serving to top the pie with the whipped cream and toasted coconut.
- Run the dishwasher and clean up the kitchen.

2½ hours before dinner:

(1 to 1¼ hours of work time, before and after eating the first course)

- Empty the dishwasher.
- If you made the pie the day before, finish it now by adding the whipped cream and toasted coconut topping; chill the finished pie until serving time.
- Heat the oil for the fritters. While the oil is heating:
 - Mix the batter.
 - Set up a platter or basket for serving the fritters, with hot sauce and/or tartar sauce for dipping.
 - Mix together the rum and juices for the cocktails and set that aside.
- Fry the Mock Conch Fritters. When the fritters are done, shake up and pour the cocktails.
- After enjoying the appetizer, load the dishwasher with the appetizer dishes, clean up the kitchen and dispose of or store the used oil.

40 minutes hours before dinner:

(40 minutes)

- Set the table.
- Cook the rice. Use your favorite rice recipe or technique, or a packaged rice mix. Our favorite with this fish is Carolina brand Yellow rice, which cooks in 30 minutes. Let the rice sit, covered, if it finishes before the rest of the meal is ready.
- Prep the fish and make the salsa.
- Cook the fish. While the fish is roasting, sauté the spinach in olive oil in a large skillet over medium heat until just wilted; season with salt and pepper.
- Light the candles, pour the wine, and start the dinner music.

After dinner:

- While your partner does the dishes and cleans up the kitchen, slice and plate the pie.

Notes:

- We like to have an appetizer about 2 hours before dinner, then relax for a while before getting on with meal prep. If you prefer to have the appetizer closer to the rest of dinner, adjust the timeline accordingly.
- The hands-on work time estimates (in parentheses below the start times) are for one person doing it all, but some of these tasks can be shared or delegated.