



Caribbean Hot-Pot Broth with Papaya Pica Sauce

**Caribbean Hot-Pot Broth with Papaya Pica Sauce**

Prep time: 45 minutes  
Cook time: 3 hours  
Servings: 10

**Caribbean Hot-Pot Broth:**

- 2 pounds smoked ham hocks
- 2 cups sliced yellow onions
- 1 cup diagonally sliced carrots
- 1/2 cup diagonally sliced celery
- 8 1/4 cups water, divided
- 1 container (32 ounces) Kitchen Basics Original Chicken Stock
- 1 whole chile pepper, such as Scotch bonnet or habanero
- 2 McCormick Bay Leaves
- 1 teaspoon McCormick Thyme Leaves
- 1 teaspoon McCormick Ground Turmeric
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground black pepper
- salt, to taste
- 2 tablespoons cornstarch
- 2 cans (13.66 ounces each) Thai Kitchen Coconut Milk
- 2 tablespoons lime juice

**Papaya Pica Sauce:**

- 3 cups cubed fresh papaya
- 1/2 cup cider vinegar
- 1/4 cup chopped, seeded Scotch bonnet (chile pepper)
- 1/4 cup chopped yellow onion
- 1/4 cup yellow mustard
- 1 teaspoon sea salt
- 1/2 teaspoon ground allspice
- 1/2 teaspoon McCormick Garlic Powder
- 1/2 teaspoon McCormick Ground Ginger
- 1/4 teaspoon McCormick Ground Cloves
- 1 pound uncooked bay scallops
- 1 pound uncooked shrimp, peeled and deveined
- cooked rice
- toasted shredded coconut (optional)
- fresh red or green bell pepper slices (optional)

**To make broth:** Place ham hocks, onion, carrots and celery in 6-quart stockpot. Cook on medium heat 5-6 minutes, stirring occasionally. Add 8 cups water, chicken stock, chile pepper, bay leaves, thyme leaves, turmeric, allspice and pepper. Add salt, to taste. Bring to boil. Reduce heat to low; cover and simmer 1 hour, skimming fat occasionally.

Remove cover and simmer 30 minutes, skimming fat occasionally. Remove ham hocks and skim fat. In small bowl, whisk cornstarch and remaining water. Add to pot with coconut milk. Cook on medium heat 30 minutes. Skim fat. Stir lime juice into broth.

**To make Papaya Pica Sauce:** In food processor on high speed, process papaya, vinegar, chile pepper, onion, mustard, salt, allspice, garlic powder, ginger and cloves until smooth. Transfer to medium saucepan. Bring to boil. Reduce heat to low; simmer, uncovered, 10-15 minutes. Pour into medium bowl.

To serve, pour broth into heated 6-quart electric slow cooker or hot pot. Cook shrimp and scallops in broth about 5 minutes, or until cooked through, stirring occasionally.

Place some rice in bowl then ladle broth and seafood over top. Stir in Papaya Pica Sauce and top with shredded coconut and pepper slices, if desired.

# Throw a **Hot-Pot** Dinner Party

## FAMILY FEATURES

Heat up your next get-together by inviting family and friends over to try a DIY trend, the hot-pot party. It can be easy to prep and your guests can enjoy cooking and customizing their own meals.

First, prepare a rich, flavored broth and serve steaming-hot in a slow cooker or multi-cooker. Next, offer a selection of meat, seafood and veggies for dunking. Cook for a few minutes then garnish with sauces and various toppings to match individual tastes.

A traditional East Asian hot-pot broth is flavored with beef stock, soy sauce, chilies, ginger and garlic. Try a Mexican-inspired version by serving a spiced chicken broth with ancho chile pepper, cumin and oregano, or offer a taste of the Caribbean with a coconut milk broth and fresh papaya pica sauce.

Learn more about this hot-pot trend and all the latest flavor trends in McCormick's 2018 Flavor Forecast at FlavorForecast.com.

**Asian Hot-Pot Broth with Tangy Chili Sauce**

Prep time: 15 minutes  
Cook time: 25 minutes  
Servings: 10

**Hot-Pot Broth:**

- 2 teaspoons vegetable oil
- 1 large sweet onion, thinly sliced
- 2 containers (32 ounces each) Kitchen Basics Original Beef Stock
- 1/4 cup Thai Kitchen Red Curry Paste
- 2 tablespoons reduced sodium soy sauce
- 1 tablespoon packed light brown sugar
- 1 tablespoon McCormick Garlic Powder
- 1 teaspoon McCormick Ground Ginger
- 2 tablespoons lime juice

**Tangy Chili Sauce:**

- 1/2 cup Thai Kitchen Sweet Red Chili Sauce
- 3 tablespoons lime juice

- 1 pound flank steak, thinly sliced
- Simply Asia Lo Mein Noodles, cooked
- assorted mushrooms, sliced (optional)
- baby bok choy, coarsely chopped (optional)
- crunchy Chinese noodles (optional)

**To make broth:** In 6-quart stockpot over medium-high heat, heat oil. Add onion; cook and stir until tender, about 3 minutes. Stir in beef stock, curry paste, soy sauce, brown sugar, garlic powder and ginger. Bring to boil. Reduce heat to low; cover and simmer 20 minutes. Stir lime juice into broth before serving.

**To make Tangy Chili Sauce:** In small bowl, mix red chili sauce and lime juice. Cover and refrigerate until ready to serve.

To serve, pour broth into heated 6-quart electric slow cooker or hot pot. Cook steak in broth about 2-3 minutes, or until it reaches desired doneness.

Place lo mein noodles in bowls then ladle broth and steak over top. Stir in Tangy Chili Sauce and top with mushrooms, baby bok choy and Chinese noodles, if desired.



Puebla Hot-Pot Broth with Avocado Crema

**Puebla Hot-Pot Broth with Avocado Crema**

Prep time: 45 minutes  
Cook time: 45 minutes  
Servings: 10

**Puebla Hot-Pot Broth:**

- 3 tablespoons McCormick Gourmet Ancho Chile Pepper
- 2 teaspoons ground cumin
- 2 teaspoons oregano leaves
- 2 teaspoons McCormick Smoked Paprika
- 1/2 teaspoon McCormick Gourmet Sicilian Sea Salt
- 1 tablespoon olive oil
- 1 cup finely chopped white onion
- 6 cloves garlic, finely chopped
- 2 containers (32 ounces each) Kitchen Basics Original Chicken Stock
- 1 can (28 ounces) crushed tomatoes
- 2 ears fresh corn, shucked and cut into 1-inch rounds
- 2 tablespoons lime juice

**Avocado Crema:**

- 1/2 medium avocado, peeled, pitted and coarsely chopped
- 1 cup sour cream

- 1 tablespoon lime juice
- 1/4 teaspoon McCormick Gourmet Sicilian Sea Salt
- 1/4 teaspoon McCormick Garlic Powder

- 1 pound boneless skinless chicken breast, cut into thin strips
- 1 chayote, peeled and cut into matchsticks
- avocado, chopped (optional)
- fresh cilantro, chopped (optional)
- crunchy tortilla strips (optional)

**To make broth:** In small bowl, mix chile pepper, ground cumin, oregano, paprika and salt. Set aside. In 6-quart stockpot on medium heat, heat oil. Add onion and garlic; cook and stir until softened. Stir in chicken stock, crushed tomatoes and 1/2 of seasoning mixture. Bring to boil. Reduce heat to low; simmer 20 minutes, adding corn during last 10 minutes of cooking. Remove corn to plate. Stir lime juice into broth.

**To make Avocado Crema:** In food processor on high speed, process avocado, sour cream, lime juice, salt and garlic powder until smooth. Transfer to bowl; cover. Refrigerate until ready to serve.

Coat chicken strips with remaining seasoning mixture. To serve, pour broth into heated 6-quart electric slow cooker or hot pot. Cook chicken and chayote in broth 4-5 minutes, or until cooked through, stirring occasionally.

Ladle broth with cooked chicken and vegetables into individual bowls. Top with Avocado Crema and avocado, fresh cilantro and tortilla strips, if desired.



Asian Hot-Pot Broth with Tangy Chili Sauce