

The Mangrove Galley

by Sandi Mieszczenski

February brings the end of yet another great football season. This year's Super Bowl will be held in the exciting city of New Orleans and as always we hope that it will live up to the hyped expectations. For many, game day food is as important as the game itself, and everyone has their favorites. The following recipes have become standard fare at our house for the big game. Double or triple the recipes depending on the size of your gathering. Serve with an assortment of condiments. Sit back and enjoy the game with family, friends, and fellow boaters!



Sloppy Joes

This dish is best prepared the day before serving. One pound of hamburger makes 8 Sloppy Joes. A pound of ground turkey can be substituted for the hamburger. Serve on nice, fresh buns.

- 1 pound hamburger
- 1 tablespoon butter
- 1/2 med. chopped green pepper
- 1 large chopped onion
- 6 finely chopped garlic cloves
- 1 can of diced tomatoes - 14.5 ounces (drain well, use the back of the spoon to squeeze out the liquid)
- 2 teaspoons dark brown sugar
- 3/4 cup ketchup
- 2 teaspoons apple cider vinegar
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1 teaspoon Worcestershire sauce
- 1 teaspoon dry mustard (such as Coleman's)
- 3/4 cup beer
- squeeze of lemon or lime
- dash of cinnamon

Brown the hamburger in a large saucepan. Drain well and remove from the pan. In the same pan melt the butter. Sauté the green pepper, onion, and the fresh chopped garlic for one to one and a half minutes on medium heat. Add the remaining ingredients with the browned hamburger. Simmer uncovered for about an hour stirring occasionally until liquid is absorbed. Cover the pan if the dish appears to become dry.

Deviled Eggs

- 12 eggs (makes 24 deviled eggs)
- 1/4 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1/4 cup finely chopped sweet onion
- 2 tablespoons sweet relish (squeeze out the liquid)
- 1/4 cup finely chopped celery
- salt and pepper to liking
- Tabasco sauce to taste



Let eggs sit at room temperature for half an hour. Place water and eggs in a saucepan and bring to a boil. Boil for 5 minutes. Remove pan from the burner and keep eggs in the pan with the water for another 4 minutes. Remove the eggs from the pan and let cool. Peel the shells from the eggs and slice each egg in half. Carefully scoop out the yolks and place in a bowl. Mash the yolks with a fork until smooth. Add the mayonnaise and mustard blending until creamy. Add the onion, relish, and celery mixing well. Add the salt, pepper, and Tabasco to your liking. Using a teaspoon, place the mixture back onto the egg whites. Lightly sprinkle on the paprika. You can serve the eggs with toppings such as a parsley sprig, a sliced olive, or a for a spicy egg add a jalapeño slice.

Entertainer & Artist of the Month: James "Jimmy" McGuirl

Experience is the key and Jimmy McGuirl has more than 3 decades as a professional hair stylist, a gifted drummer and a teaching artist. McGuirl's positive energy, sense of humor and ability to explore a broad range of musical settings keeps him in constant demand.

Born in Jersey City and raised in Roswell Park, NJ, McGuirl's first encounter with the drums began at the age of 10 by taking private lessons and eventually playing with a jazz band at the local high school. By age 21 he had also earned a license in cosmetology. His adventuresome spirit led him to the Florida Keys in 1979. His musician friends warned him to "save your

money to tide you over in the summer months!" He didn't listen and was surprised to find that you could actually play a game of baseball on the middle US 1 back then, things were that slow.

Jimmy moved to Florida because it was the only state that had reciprocity with his New Jersey stylists license. When he wasn't styling hair he could play drums, and when both were slow there was always great fishing. His first gig in town was a jam night at the Pilot House.

Now you can find Jimmy McGuirl and the JK Project at the Pilot House every Tuesday night, with Jimmy Hawkins at Gilbert's Resort, with the Steve

Venini Band, or playing at various restaurants in Islamorada with Moss and the Blues Pirates.

Hair stylist extraordinaire McGuirl has many repeat regular and snowbird customers that seek out his signature precision cuts.

For the past few years he has hung his license at Waves by the Sea in Islamorada, right next to the old Whistle Stop. He works the season there from February to May, or by appointment.

And two nights a week he teaches percussion to 10 to 16 year olds at the Mon-



tessori School in Tavernier.

What does he do when he is not working? He is currently studying Mid Eastern Rhythm Drumming (darbuka) from Master Drummer George Parker. He enjoys spending time with his family and is always there to help out a friend.

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