



***Kelley Kronenberg, The Caribbean Bar Association, The Broward County Bar Association and, The Haitian Lawyers Association Host
Taste of Caribbean Featuring Island Flavors***

[Kelley Kronenberg](#), [The Caribbean Bar Association](#), [The Broward County Bar Association](#) and [The Haitian Lawyers Association](#) present *Taste of the Caribbean Featuring Island Flavors*. Join us for this virtual event in celebration of **Caribbean Heritage Month**. Mixologist Joy Spence and Chef McAlex Joseph will show us how to make a delicious Caribbean drink and appetizer! Date: June 18, 2020 Time: 6:00 PM - 7:15 PM To RSVP, click [here!](#)

THE CARIBBEAN BAR ASSOCIATION,
HAITIAN LAWYERS ASSOCIATION,
THE BROWARD COUNTY BAR ASSOCIATION,
& KELLEY KRONENBERG
PRESENT



Haitian
Lawyers
Association

TASTE OF THE CARIBBEAN FEATURING ISLAND FLAVORS

Join us for this virtual event in celebration of
CARIBBEAN-AMERICAN HERITAGE MONTH!

Mixologist Joy Spence and Chef McAlex Joseph
will show us how to make a delicious
Caribbean drink and appetizer!

DATE: JUNE 18, 2020
TIME: 6:00 P.M. – 7:15 P.M.



JOY SPENCE - MIXOLOGIST
APPLETON ESTATE MASTER BLENDER

**MAKING THE
APPLETON 12
OLD FASHIONED**



CHEF - MCALEX JOSEPH
KASSAV CATERING

**MAKING SIGNATURE
HAITIAN APPETIZER
SMOKED HERRING CHIQUETAILLE**

COCKTAIL INGREDIENTS:

- APPLETON ESTATE 12 YEAR OLD
- BROWN SUGAR
- ANGOSTURA BITTERS
- ICE
- 1 UNPEELED ORANGE

APPETIZER INGREDIENTS:

- HERRING
- THYME
- SCOTCH BONNET PEPPER
- ONIONS
- CARROT (SHREDDED)
- OIL
- VINEGAR
- GARLIC
- SWEET PEAS
- RED PEPPER

CLICK HERE TO RSVP!

