

Barbados on top!

CULINARY TEAM WINS STREET PORK COMPETITION AT TASTE OF THE CARIBBEAN

The 2019 Barbados Culinary team started this year's Caribbean Hotel and Tourism Association's (CHTA) Taste of the Caribbean on a high on Saturday, capturing first prize in the US Meat Export Federation Contemporary Caribbean Street Pork Competition - Pork Belly category.

The team's 'Bajan Vibes' - a spicy, hickory smoked pork belly with ginger molasses glaze, accompanied by golden apple chutney and crispy plantain chips, won the nod from the judges earning team Barbados its first award at this year's event.

The main competition for Taste, which is taking place in Miami, got underway Sunday and continued today with the culinary team competing in the Team, Bartender and Pastry of the year categories, as well as the Individual Beef, Seafood and Chocolate categories.

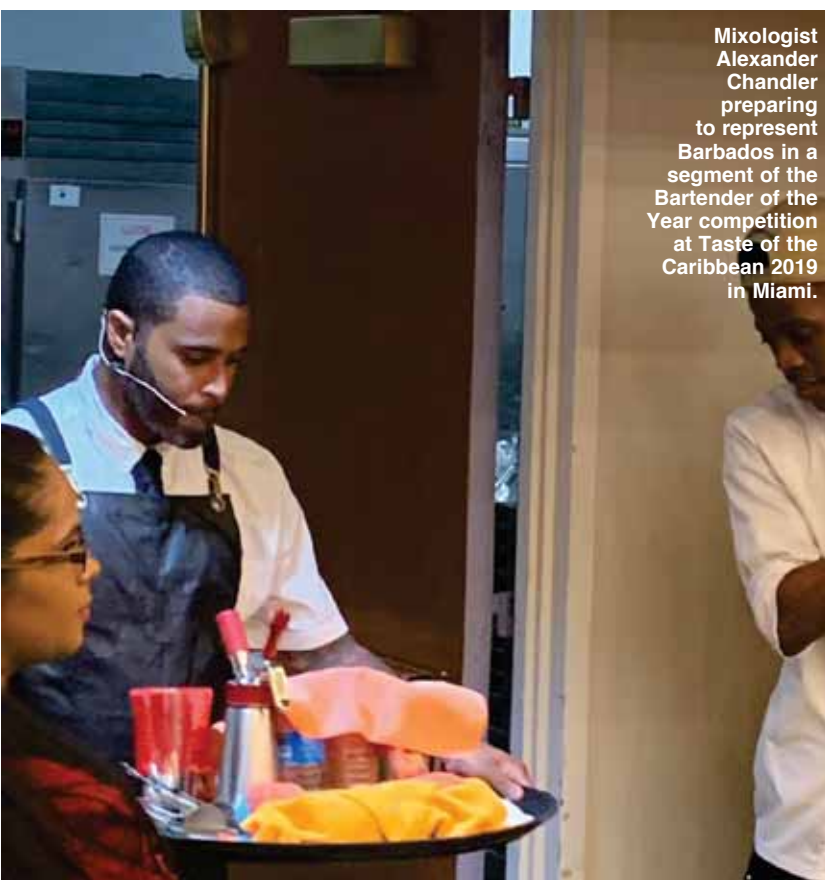
This year's team includes Chefs Nicolas Ifill, Damian Leach, D'Sean Miller, Shanese Phoenix, Shamar Bishop, Jamal Whittaker, junior Chef Kiara Riley, Mixologist Alexander Chandler as well as Team Manager - Chef Henderson Butcher, Team Training Manager Assistant - Chef Glenroy Alleyne, Bartender Training Manager - Mixologist Ryan Adamson and Training Assistant - Chef Andre Nurse. (PR)



Chef Damian Leach competing in the Pastry of the Year category at Taste of the Caribbean 2019 in Miami.



Barbados captured its first Award at Taste of the Caribbean on Saturday in the US Meat Export Federation Contemporary Caribbean Street Pork Competition - Pork Belly category. Here Chef Andre Nurse poses with the award.



Mixologist Alexander Chandler preparing to represent Barbados in a segment of the Bartender of the Year competition at Taste of the Caribbean 2019 in Miami.



Members of the Barbados Culinary team as they competed at Taste of the Caribbean 2019 in Miami on Sunday.