

## Annotated MLA

“ADDEAN1. “Banana Pancakes I Recipe.” *Allrecipes*, Allrecipes.com , 21 Oct. 2007,”  
[www.allrecipes.com/recipe/20334/banana-pancakes-i/](http://www.allrecipes.com/recipe/20334/banana-pancakes-i/).

*Banana pancakes are a very nice and sweet desserts that many Jamaican families make since bananas naturally grow around them.*

“Admin. “6 Bold Caribbean Beef Entrees.” *Taste the Islands*, Taste the Islands, 1 Sept. 2016,”  
<https://tastetheislandstv.com/6-bold-caribbean-beef-entrees/>

*There are alot of caribbean beef entrees. The most are among these foods listed...*

“Admin. “Dominican Beef Stew (Carne Guisada).” *Taste the Islands*, Taste the Islands , 24 Sept. 2017,”

<https://tastetheislandstv.com/dominican-beef-stew-carne-guisada/>

*Dominican Stew is a beef stew cooked in Jamaica. It's considered a street food and is consumed by many people in the lower class ranks in Jamaica.*

“AveyThanks, Tori. “How to Make Crispy Perfect Latkes For Hanukkah.” *Tori Avey*, Tori Avey, 12 Dec. 2018,”

<https://toriavey.com/how-to/how-to-make-crispy-latkes/>

*Potatoes can be made in different ways. In this case, people from Israel make potato latkes by frying them in a skillet and waiting until they hit a golden color with a good crunch to them.*

“AveyThanks, Tori. “Planning a Kosher Meat Meal - Tips and Hints.” *Tori Avey*, Tori Avey, 25 July 2017,”

<https://toriavey.com/uncategorized/kosher-meat-meal-tips/>

*Kosher meat is meant to be served with no dairy products at all because it is against their culture and their beliefs.*

“Background - About Levi Roots.” *Levi Roots Official*, Levi Roots Reggae Reggae Foods Ltd , 2014,”

[www.leviroots.com/about-levi-roots/](http://www.leviroots.com/about-levi-roots/).

*This is a bibliography of one of the most famous Jamaican chefs in the world, Levi Roots.*

“Blog.” *Gharana*, Gharana Restaurant, 3 Apr. 2016,”

[www.gharanarestaurant.com/blog/indian-drinks-beverages](http://www.gharanarestaurant.com/blog/indian-drinks-beverages).

*There are many Indian foods around the world. This website talks about the top 10 drinks in India that people should drink during summer.*

“Borden, Maggie. “Why You Should Get to Know Jamaican Food.” *James Beard Foundation*, James Beard Foundation, 29 June 2017,”

[www.jamesbeard.org/blog/why-you-should-get-to-know-jamaican-food](http://www.jamesbeard.org/blog/why-you-should-get-to-know-jamaican-food).

*Jamaican food is really one of the best foods a person could come cross. It has great spices, a beautiful color, and amazing tastes.*

“Chiarello, Michael. “Hibiscus Tea.” *Food Network*, Food Network, 5 Nov. 2013,”

[www.foodnetwork.com/recipes/michael-chiarello/hibiscus-tea-recipe-1945450](http://www.foodnetwork.com/recipes/michael-chiarello/hibiscus-tea-recipe-1945450).

*Hibiscus tea is a very healthy drink, and there's only a few steps on how to make your own hibiscus tea by some of the best chefs in the world.*

“Cooking Maniac. “Jamaican Banana Fritters.” *Cooking Maniac*, · COOKING MANIAC, 7 Nov. 2017,”

[www.cookingmaniac.com/jamaican-banana-fritters/](http://www.cookingmaniac.com/jamaican-banana-fritters/).

*Banana Pancakes/Banana Fritters are supposed to be served hot and made with nutella or peanut peanut. It may also may be powered in a tiny bit of salt.*

“Fay. “How to Make Fried Plantains.” *How to Make Fried Plantains | Cook Like a Jamaican*, 5 Feb. 2017,”

<https://cooklikeajamaican.com/amp/how-to-make-fried-plantains/>

*Plantains are usually made by frying. This recipe shows how to prepare plantains for your family.*

“Fish, Mark. “Indian Chicken Curry (Murgh Kari) Recipe.” *Allrecipes*, Allrecipes.com, 3 Jan. 2010,”

[www.allrecipes.com/recipe/212721/indian-chicken-curry-murgh-kari/](http://www.allrecipes.com/recipe/212721/indian-chicken-curry-murgh-kari/).

*In Indian culture, curry chicken is one of most eaten meals. This recipe describes how to prepare and make curry chicken.*

“Garlic Tostones: Puerto Rican Fried Plantains with Rice and Beans.” *Pinch of Yum*, Pinch of Yum, 20 Feb. 2019,”

<https://pinchofyum.com/garlic-tostones-puerto-rican-fried-plantains>

*Plantains in Jamaica are usually fried and served with rice and beans as a whole meal.*

“How to Become a Chef.” *The Art Career Project*, THEARTCAREERPROJECT, 2017,

[www.theartcareerproject.com/become/chef/](http://www.theartcareerproject.com/become/chef/).

*Chefs are creating many foods together for a project. They all come from different backgrounds and it's nice working with other people from different food cultures.*

“Indian Cuisine.” *Indian Cuisine - New World Encyclopedia*, MediaWiki, 1 Aug. 2017, 3:28,

[www.newworldencyclopedia.org/entry/Indian\\_cuisine](http://www.newworldencyclopedia.org/entry/Indian_cuisine).

*Indian cuisine is one of many cuisines in the world. Indian cuisines is known for its great spices and its beautiful colors.*

“Jamaica.” *Food in Every Country*, Advameg, 2019,”

[www.foodbycountry.com/Germany-to-Japan/Jamaica.html](http://www.foodbycountry.com/Germany-to-Japan/Jamaica.html).

*The geographic of Jamaica and the environment Jamaica are really cool once you do research on them.*

“Jamaican Food.” *Placeholder*, Simpleview,”

[www.visitjamaica.com/feel-the-vibe/cuisine/jamaican-food/](http://www.visitjamaica.com/feel-the-vibe/cuisine/jamaican-food/).

*Jamaican food is viewed in a lot of ways. It seen as mostly street food and very colorful with it's spices and natural vegetables.*

“Jewish Food Cheat Sheet.” *InterfaithFamily*, InterfaithFamily.com, Inc., 2019,

[www.interfaithfamily.com/holidays/shabbat\\_and\\_other\\_holidays/a\\_jewish\\_food\\_cheat\\_sheet/](http://www.interfaithfamily.com/holidays/shabbat_and_other_holidays/a_jewish_food_cheat_sheet/).

*Jewish people can be rich or poor. Jewish people who are poor consume different foods compared to those who are wealthy. Some of these foods are...*

“Jewish Food.” *Eating in Historical Jerusalem*, American-Israeli Cooperative Enterprise, 2019,

[www.jewishvirtuallibrary.org/eating-in-historical-jerusalem](http://www.jewishvirtuallibrary.org/eating-in-historical-jerusalem).

*Jewish people can be rich or poor. Jewish people who are rich consume different foods compared to those who are poor and make less money. Some of these foods are...*

“Jo-Jo. “The Progressive History of Jamaican Food and Culture.” *Medium*, The Meal That Says It All, 2 Nov. 2015,”

<https://medium.com/johnisha-brown-foodways/annotated-bibliographies-e807969db7dc>

*Jamaican food and culture have grown over the past few years and is really making their culture stand out to many countries.*

“Kantor, Lior. “5 Israeli Chefs That Are Taking the World By Storm.” *Culture Trip*, The Culture Trip Ltd., 28 Nov. 2017,”

<https://theculturetrip.com/middle-east/israel/articles/5-israeli-chefs-that-are-taking-the-world-by-storm/>

*Here's a list of many famous Israeli chefs that are being very successful chefs.*

“Katz, Jonathan. *Flavors of Diaspora*, WORDPRESS.COM., 19 July 2017,”

<https://flavorsofdiaspora.com/category/herring/>

*Lithuanian cuisine is unique, especially when cooking herring.*

- “Kaushik. “How to Make Hibiscus Tea + Benefits and Side Effects.” My Food Story, My Food Story, 21 Feb. 2018,” <https://myfoodstory.com/hibiscus-tea-recipe/>  
*Hibiscus Teas are actually a very healthy tea that fights colds and other illnesses.*
- “Koenig, Leah.” “A Guide to Israeli Food Markets.” *My Jewish Learning*, My Jewish Learning, 21 May 2010,”  
[www.myjewishlearning.com/article/israeli-food-markets/](http://www.myjewishlearning.com/article/israeli-food-markets/).  
*The markets the Jews had are very important to their society.*
- “Kresh, Miriam. “When Life Gives You Lemons, Make Limonana.” *From the Grapevine*, From the Grapevine, 2019,”  
[www.fromthegrapevine.com/israeli-kitchen/recipes/when-life-gives-you-lemons-make-limonana](http://www.fromthegrapevine.com/israeli-kitchen/recipes/when-life-gives-you-lemons-make-limonana).  
*Limonana is drink made in Israel and is a very nice drink that’s easy to make.*
- “Levi Roots: Food for Friends.” Bookdealers,”  
[www.bookdealers.co.za/products/levi-roots-food-for-friends](http://www.bookdealers.co.za/products/levi-roots-food-for-friends).  
*Levi Roots is on Food for Friends.*
- “Life, My Jewish Mommy. “Kosher Chicken Recipe for Shabbat.” *YouTube*, YouTube, 6 July 2017,”  
[www.youtube.com/watch?v=qjJrtmevdmc](http://www.youtube.com/watch?v=qjJrtmevdmc).  
*Kosher chicken is a very common jewish dinner served at Shabbat.*
- “Lawson, Nigella. “Chocolate Chocolate-Chip Muffins.” *Food Network*, Food Network, 24 Dec. 2013,”  
[www.foodnetwork.com/recipes/nigella-lawson/chocolate-chocolate-chip-muffins-recipe-1947115](http://www.foodnetwork.com/recipes/nigella-lawson/chocolate-chocolate-chip-muffins-recipe-1947115).  
*Indian style chocolate chips is a dessert made by many. This recipe explains how to make an Indian style chocolate chip muffin with a twist.*
- “Martinelli, Katherine. “Marzipan Chocolate Rugelach.” *Jamie Geller, Powered By Tempest*, 29 Nov. 2015,”  
[www.joyofkosher.com/recipes/chocolate-rugelach/](http://www.joyofkosher.com/recipes/chocolate-rugelach/).  
*Chocolate rugelach is a very unique dish made in Israel. It’s a nice treat best served crunchy and hot with a nice chocolate filling inside.*
- “Mic. “Naan Recipe.” *Allrecipes*, Allrecipes.com , 16 Oct. 2005,”  
[www.allrecipes.com/recipe/14565/naan/](http://www.allrecipes.com/recipe/14565/naan/).  
*Naan bread is Indian bread made to be eaten with anything. You can flavor it with garlic to make it have a nice taste of its own.*
- “Mjl. “Ashkenazi Cuisine.” *My Jewish Learning*, My Jewish Learning, 8 Aug. 2002,”  
[www.myjewishlearning.com/article/ashkenazic-cuisine/](http://www.myjewishlearning.com/article/ashkenazic-cuisine/).

Polish Jews have a very unique cuisine that involves sweet foods.

“Mjl. “Israeli Food.” *My Jewish Learning*, My Jewish Learning, 9 Aug. 2002,”

[www.myjewishlearning.com/article/israeli-food/](http://www.myjewishlearning.com/article/israeli-food/).

*Food is taught in many different ways. In this case, you learn the Jewish style of cooking.*

“Meir, Asher, and Rabbi Asher Meir. “Ask the Expert: Jews and the Stock Market.” *My Jewish Learning*, My Jewish Learning, 17 May 2005,”

[www.myjewishlearning.com/article/jews-and-the-stock-market/](http://www.myjewishlearning.com/article/jews-and-the-stock-market/).

*The jews market helped them live and provide for their families.*

“Nayar, Aashmita. “11 Chefs Who Have Put India On The Global Culinary Map.” *HuffPost India*, HuffPost India, 15 July 2016,”

[www.huffingtonpost.in/2015/05/14/indian-chefs\\_n\\_7263770.html](http://www.huffingtonpost.in/2015/05/14/indian-chefs_n_7263770.html).

*Many Indians can cook, but these 11 indian chefs are representing their food culture respectively.*

“Poster Maker Tool.” *PosterMyWall*, “

[www.postermywall.com/index.php/posterbuilder/load/b38b00ea820e5aa298798b5c88b72440#.XIRzu9N95-V](http://www.postermywall.com/index.php/posterbuilder/load/b38b00ea820e5aa298798b5c88b72440#.XIRzu9N95-V).

*I created a menu on this page to show off the food I created for my project.*

“Ranveer Brar.” *HarperCollins Publishers: World-Leading Book Publisher*, HarperCollins Publishers, 2019,”

[www.harpercollins.com/author/cr-124612/ranveer-brar/](http://www.harpercollins.com/author/cr-124612/ranveer-brar/).

*Ranveer Brar is one of the youngest Indian chefs and is very successful.*

“Search - List of Books by Yotam Ottolenghi.” Yotam Ottolenghi: Bibliography, and a List of Books by Author Yotam Ottolenghi, PaperBackSwap.com, 2019,”

[www.paperbackswap.com/Yotam-Ottolenghi/author/](http://www.paperbackswap.com/Yotam-Ottolenghi/author/).

*This is a short bibliography of Yotam Ottolenghi.*

“Shanker, Deena. “25 Classic Jewish Foods Everyone Should Learn To Cook.” *BuzzFeed*, BuzzFeed, 26 Jan. 2019,”

[www.buzzfeed.com/deenashanker/make-bubbe-proud](http://www.buzzfeed.com/deenashanker/make-bubbe-proud).

*These 25 foods are consumed and prepared by many jewish people. Everyone should learn to cook one of these 25 dishes.*

“Szokovski, Miriam. “Limonana – Frozen Mint Lemonade.” *Drinks - Kosher Recipe*, Chabad.org,”

[www.chabad.org/recipes/recipe\\_cdo/aid/4059985/jewish/Limonana-Frozen-Mint-Lemonade.htm](http://www.chabad.org/recipes/recipe_cdo/aid/4059985/jewish/Limonana-Frozen-Mint-Lemonade.htm).

*Limonana should be served with very cold water or in chilled water where it's cloudy inside since it's very cold.*

“Top Jamaican Executive Chefs on Pop Up Gourmet Jamaica.” Pop, Pop Up Gourmet Jamaica,”

[www.popupgourmetjamaica.com/executive-chefs-jamaica.html#.Xlps19N95-V](http://www.popupgourmetjamaica.com/executive-chefs-jamaica.html#.Xlps19N95-V).

There are many successful chefs in the world. Some of these chefs are here cooking some of the best Jamaican dishes in the world.

“Whaley, Natelegé “Why Jamaican Fusion Has Never Been More Exciting.” Eater, Eater, 31 Oct.” 2017,”

[www.eater.com/2017/10/31/16492690/jamaican-food-fusion](http://www.eater.com/2017/10/31/16492690/jamaican-food-fusion).

Jamaican food is considered to be one of the best food cultures in the world. The origin of the Jamaican food is very bold and stands out compared to other culture’s food.

“Whitbourne, Kathryn. “How Jamaican Traditions Work.” HowStuffWorks, HowStuffWorks, 25 July 2011,”

<https://people.howstuffworks.com/culture-traditions/national-traditions/jamaican-tradition2.htm>

Jamaican food traditions are very important in their culture and tells a lot about their history.