

The background of the entire page is a collage of various food items arranged on a rustic wooden surface. In the top left, there is a small wooden bowl filled with green and black olives. Below it, on the left side, are stacks of uncooked pasta, including fusilli and farfalle. In the bottom left corner, there is a large, golden-brown baked fish. At the very bottom, there is a variety of fresh seafood, including a whole fish, a crab, and several shellfish. On the right side, there is a halved avocado, a red bell pepper, a yellow bell pepper, a green chili pepper, and a whole purple onion.

STARS  AND STRIPES®

# A Taste of Guam

The 3 'R's to good eating –  
Restaurants,  
Reviews & Recipes

**4-page pullout**



# Only on Guam sweets and treats

GUAM VISITORS BUREAU

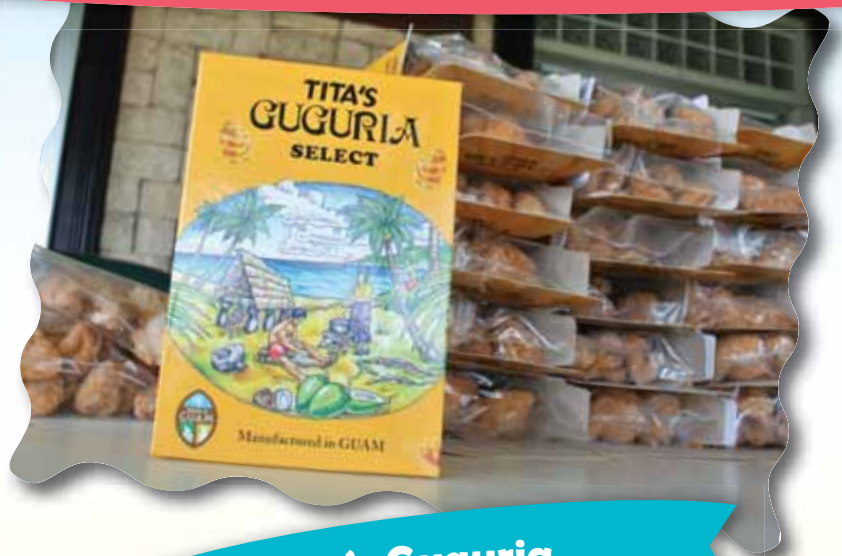
Little things can make a big difference, especially when it comes to satisfying a sweet tooth. The smallest bites of these Made on Guam treats can turn a good day into the sweetest one.



## Guam Premium Chocolate

The Guam Premium Chocolate Factory is the island's one and only producer of fine chocolates. A variety of chocolate products are manufactured in a state-of-the-art facility that is outfitted with top-quality machinery designed and built by engineers in the U.S., U.K., Germany and Switzerland—the same equipment used by Hershey's, Nestle, Ferrero and Godiva.

The Guam Premium Chocolate Factory produces 108,000 premium chocolate-covered macadamia nuts every day and also makes chocolate-covered shortbread and asparagus biscuits. Guam Premium Chocolates are available at retail stores around the island including Pay-Less Supermarkets and K-Mart.



## Tita's Guguria

Guguria is a much-loved local treat that is sometimes called "the Chamorro jawbreaker." These small, hard, deep-fried and sugarcoated cookies are made with just three ingredients: flour, sugar and coconut milk. Since 1965, Mariquita "Tita" Leon Guerrero has been making guguria using a family recipe that was passed down from her grandmother.

Tita's Guguria is one of the most recognizable and best-selling Made on Guam products. It is a popular gift item among both tourists and locals and can be found in convenience stores and supermarkets such as Pay-Less and upscale shopping houses such as T-Galleria Guam.



## Hafaloha

Weaving Chamorro and Hawaiian culture together, Hafaloha is an Only on Guam brand that takes shave ice to a whole new level. Hafaloha serves up soft, snowy Hawaiian-style shave ice, sweetened by flavored syrups and piled high over a creamy scoop of vanilla ice cream. With more than 40 syrup flavors to choose from, you can create your own masterpiece or try one of their bestselling flavors such as latiya (a Chamorro vanilla custard cake dessert), orange dreamsicle and strawberry shortcake.

Visit the Hafaloha shop at the Flame Tree Plaza across from Pacific Islands Club in Tumon.



## Månge' Pops

For a unique experience, visitors are welcome to tour the chocolate factory on weekdays. Call ahead to make arrangements for a personal tour. (671) 633-6646

Stay cool in the island heat in the most delicious way with a Made on Guam Månge' Pop. Månge' is the Chamorro word for delicious, and these gourmet popsicles that are with natural ingredients including sweet local fruit are just plain delicious. Månge' Pops are handcrafted in small batches and feature classic and seasonal flavors such as lychee, pineapple star apple and soursop.

Månge' Pops are sold at Foody's, select Pay-Less Supermarkets, Fizz and Co. in Hagåtña, and the Hotel Nikko Guam in Tumon.

For more food stories, go to: [GUAM.STRIPES.COM](http://GUAM.STRIPES.COM)



# COOK LIKE A CHAMORU

## Latiya

GUAM VISITORS BUREAU

It's time for another Cook like a CHamoru recipe! If you want to learn how to make Latiya, a local favorite dessert, follow the recipe below!

### INGREDIENTS

- 1 can condensed milk
- 1 can evaporated milk
- 1/2 cup coconut milk
- 4 - 6 egg yolks
- 1 pound cake (store bought or homemade)
- Cinnamon
- Vanilla extract

#### Pound Cake recipe:

- 1 cups salted butter, room temperature
- 1 cups granulated sugar
- 4 large eggs
- 2 ½ cups all purpose flour
- 1 tsp baking powder

### DIRECTIONS

**1.** Heat a medium sized pot over medium heat. Add all three milks and stir to combine. Bring to a low boil.

**2.** Separate egg yolks into a large bowl. Whisk together. Temper the eggs by slowly adding half of the milk mixture and continue to stir. Once combined, add all of the milk mixture to the bowl. Mix for 3 minutes.

**3.** Pour mixture back into the pot and set heat to low. Stir 3 minutes on heat and 1 minute off the heat to ensure the eggs don't scramble. Continue to stir until custard starts to thicken. Should take about 5-10 min.

**4.** Set aside to prepare cake. If using a store bought cake, cut in thick slices and place down in a serving dish. Pour custard over cake evenly. Place in the fridge to cool for at least 2 hours. Finish with cinnamon.

#### Check it out



**5.** If making the cake, preheat the oven to 375F.

a. Beat the butter until smooth with a hand mixer. Add the sugar and mix until smooth. Then add eggs one at a time.

b. Add the dry ingredients to a bowl. Slowly add the dry ingredients to the wet and mix on

low until fully incorporated. Pour batter into a loaf pan or cake pan. Place in the oven and bake for 35-40 minutes or until the center comes out clean when poked with a skewer.

## A Taste of Guam

# BE SAFE

Ya mon together we can



Ya Mon, Serious Food®

3 Locations to serve you! (whichever's closer)

Hagatna 472-2000 Tumon 647-3000 Dededo 633-4000

Ya mon!  
Be **safe**



Since 1994, Jamaican Grill has brought a fusion of Jamaican-style jerk barbecue, directly from Jamaica and combined it with the local island flavors of Guam. Our unique family-friendly, island-style BBQ experience has made us Guam's #1 Local BBQ Restaurant. From humble beginnings in the Chamorro Village at our Guahan capital of Hagatna, to expansion into beautiful Tumon Bay, to the newest northern installation in Dededo, we now have 3 locations to serve you! Awarded for our MUST-TRY Ribs, Chicken, and Rice Plates, our full menu is also available ONLINE for ordering and more! Ya mon!

RESTAURANT INFO





## Eat to the **beat** of Hard Rock Cafe

Get ready to rock your world and let us serve you. Enjoy our mouth-watering all-American menus and Chamorro Legendary Burger. Check out our Rock 'n Roll Memorabilia and Rock Shop. Hard Rock's mission is to provide you the best food and unique dining experience that you'll remember long after you leave. We're located across DFS in the heart of Tumon. A valid military ID will get you a 15% discount. Open Sun.-Thurs.11:00-23:00 and Fri.-Sat.11:00-24:00.

RESTAURANT INFO

# MILITARY

As our appreciation for your services to our country, we are offering

## 15% off

the overall bill at the restaurant and retail shop. Discount not applicable to alcoholic beverages.

**THIS IS** **CAFE**

GUAM | TUMON BAY 671-648-7625  
HARDROCK.COM/GUAM

Across from DFS Galleria located at the lobby of the Outrigger Guam Beach Resort

# A Taste of Guam

## KFC

### YOUR PLACE FOR LENT

**IT'S BACK!** Shrimp Burger

**Sriracha** Popcorn Shrimp

Also available: regular flavor Popcorn Shrimp

**KFC** *it's finger lickin' good*

ANIGUA • BARRIGADA • DEDEDO • MANGILAD  
TAMUNING • YIGO • GPO • MICRONESIA MALL

KFC Guam | KFCGuamig | kfc-guam.com



*"it's finger lickin' good"*

## Finger Lickin' Good **menu** for lent

Howdy Folks, KFC's Colonel Sander's here and we're BACK this lent! I know y'all love our KFC Shrimp Burger, so I'm bringing it back, along with our one-of-a-kind Shrimp & Crab Kelaguen. Plus, we are taking our KFC Popcorn Shrimp to whole new level with our tasty KFC Sriracha Popcorn Shrimp! Take a break from your usual Fish Fillet Sandwich and try our BIG variety of KFC seafood items. Hurry up, they are here for a limited time only! And, of course, you cannot forget our classic KFC Original Recipe Chicken. KFC, it's Finger Lickin' Good!

RESTAURANT INFO