



STARS  AND STRIPES<sup>®</sup>

# A Taste of Guam

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

**4-page pullout**





*"it's finger  
lickin' good"*

## Hot & spicy holiday feast

It's the most Finger Lickn' Good time of year at KFC! Celebrate the season with KFC'S irresistible Hot & Spicy Chicken and Honey Hot Wings Holiday Feast. Load up with your favorites including a saucy 10-pc Hot & Spicy Chicken, 6-pc KFC Honey Hot Wings, three Large KFC Sides and a even a Special Holiday Gift. This incredible meal that will satisfy your hunger is only \$39.95. Ready for the holidays? Gather your family to share the joy and make it a KFC kind of Christmas. KFC, It's Finger Lickn' Good!

### RESTAURANT INFO

**KFC**  
**HOT & SPICY CHICKEN  
HONEY HOT WINGS  
HOLIDAY FEAST**

DRUMS & THIGHS  
ALL DARK MEAT

COLONEL SANDERS' ORIGINAL RECIPE  
**Kentucky Fried Chicken**

**WITH HOLIDAY GIFT**

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ANIGUA BARRIGADA DEDEDO MANGILAO  
TAMUNING YIGO MICRONESIA MALL GPO

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FB MESSENGER: KFCGUAM WEBSITE: kfcguam.com

WHATSAPP:

## A Taste of Guam

**CHICAGO  
ALL MEAT  
DEEP DISH PIZZA**

**AVAILABLE FOR  
DELIVERY**

**GOOD TO GO  
WE DELIVER**

**unoGO**

Micronesia Mall & GPO

**f SbarroGuam**



**SBARRO**  
NEW YORK PIZZA

## Take home official pie of holidays

Celebrate the season with Sbarro's Chicago All Meat Deep Dish Pizza, the official pie of the holidays. The pizza comes loaded with plenty of mozzarella, parmesan cheese, pepperoni, Italian sausage, ham, bacon toppings inside a freshly baked crust with garlic, oil and ragu sauce. Grab a slice or order a whole Chicago All Meat Deep Dish Pizza your whole family will love at Sbarro inside Micronesia Mall and GPO food courts. Or, get it delivered via the UNO-Go app and Good To Go service. Go deep this holiday season!

### RESTAURANT INFO





THE GUAM GUIDE

# Traditional foods on Guam every traveler must try

**G**uam is undeniably one of the most beautiful and culturally rich destinations in the Pacific. Located at the heart of Micronesia's islands, it is known for being the heart of Chamorro culture and food.

The island is also a top destination for experienced travelers, who appreciate not only an opportunity to relax and enjoy peaceful rest but also a chance to immerse themselves into a completely different culture with its unique traditions, authentic cultures, and unusual cuisines.

No matter if you prefer calm vacations or active days off in Guam, you are likely to relish its eye-catching landscapes, magnificent views, and picturesque places. However, what you will love even more is delicious and cuisine. Check out some of the most popular dishes you should definitely taste in Guam.



## LUMPIA

Is there anything more delicious than Lumpia? Well, it depends on your preferences, but a considerable number of tourists specify it as the best food they tasted in Guam. Spring roll is the exact dish you will find at every fiesta table in this area.



## LATIYA

Travelers, who enjoy sweets and desserts more than first dishes, will surely appreciate and an unforgettable taste of the vanilla custard cake. It is the traditional delight that is served at any celebration.



## TITIYAS

This tasty dish can be made with flour and corn. If you have ever tried tortilla, you will find it similar. At the same time, you will also notice a crucial difference. The authentic Titiyas can be taken as a separate dish or as a chip for scooping kelaguen.



## RED RICE

If you enjoy traveling, you should know that each destination has a specific product popular all over the place. In Guam, red rice is the most popular dish. It resembles a Mexican dish because of its strong aroma and spicy taste. However, the unique color and unusual flavor add to its appreciation. In fact, you will not find a tourist who has been to Guam and didn't taste Red Rice. It is the dish served in every single restaurant, café, and home.



## COCONUT CANDY

This is the best delight for those who love coconut. Combining sugar with grated coconut, locals get an excellent dessert worth trying. It may be served in different forms, but the taste will remain the same. It is also important to note that people in Guam care not only about the flavor of their dishes but also the way they look.



## HOTNON BABUI

Hotnon Babui is the exact thing you need to taste if you relish pork. Tender and moist meat will not leave you indifferent. The unique flavor and unforgettable aftertaste make the dish special. Thus, it is reserved for special celebrations and important occasions that take place in Guam.



## FINA'DENNE'

Although you will not taste it as a separate dish, it remains one of the most appreciated and widely-used all-purpose sauces that can be added to a whole array of local dishes. No matter if you cook red rice or barbecue, the salty-spicy-sour Fina'denne' will contribute to the final taste of the dish.



## KADON PIKA

A taste of an exceptionally spicy stew made of chicken marinated in vinegar, pepper, soya sauce, garlic, and onion will stay in your memory for many years. The dish is frequently cooked with coconut milk that also adds to its flavor.



## HAGUN SUNI

The beloved vegetable dish is made with spinach cooked in coconut milk is a staple at the table. It's a popular dish served with meats and fish and has a mild and creamy flavor.



## SHRIMP PATTIES

Do you love seafood? Shrimp mixed with vegetables and covered in the soft dough may become your favorite dish in Guam. The vast majority of locals take it daily, as it is not only tasty but also easy to cook.



## CUCUMBER SALAD

Although it may sound simple and trivial, in fact, it is a delicious dish when cucumbers are pickles with a mix of vinegar, soy sauce, and hot pepper. Extraordinary cucumber salad is perfect with rice and ribs.







# Annie's Chamorro Kitchen

www.annieschamorrokitchen.com

“My name is Annie. Food and I get along so well! Cooking and baking are more than a hobby for me – they’re a passion. I come from the beautiful island of Guam, U.S.A. The recipes you’ll find here are my creations, or those of my children, who are also budding foodies. I hope you like them. Drop me a comment or two to let me know how you like our island and other delicacies. Enjoy!”

- Army Lt. Col. (Ret.) Annette Merfalen



## Cheeseburger Biscuits

Cheese...seasoned ground beef...bacon...all baked in a fluffy biscuit (did I mention there was BACON?).

These little pillows of delight are delicious as a snack, appetizer, or served with your favorite soup or meal.

Give my recipe a try. I think you'll like it.

- **PREP TIME:** 15 mins
- **COOK TIME:** 10 mins
- **TOTAL TIME:** 25 mins



### DIRECTIONS

- 1 Brown the ground beef with the Dashida seasoning; set aside to cool.
  - 2 Cook the bacon until crisp. Crumble the bacon into small bits; set aside. Reserve about 2 tablespoons of bacon fat.
  - 3 In a large mixing bowl, mix together the cooked ground beef, bacon bits, Bisquick mix, baking powder, and cheese.
  - 4 Fold in the reserved bacon fat, mayo, and sprite. Mix GENTLY, just until all ingredients are incorporated (do not overwork the dough).
  - 5 Using a large ice cream scoop (I used one that holds ¼ cup), scoop out balls of dough, placing them on a baking sheet 1 inch apart.
  - 6 Bake at 450 degrees for 10 minutes. Note: The cooked biscuit will feel slightly soft when the baking time is finished; do not be tempted to cook them longer, however. You are most likely feeling how soft the biscuits are because of the melted cheese.
  - 7 Immediately remove the biscuits to a wire cooling rack.
  - 8 Serve warm.
- Enjoy as a snack or with your favorite soup or meal.

Step into  
Annie's Chamorro Kitchen via  
Facebook. Search for:  
"Annie's Chamorro Kitchen"

### INGREDIENTS

- 1 pound ground beef
- 2 tablespoons beef flavored Dashida
- 10 slices bacon
- 4 cups Bisquick mix
- 1 tablespoon baking powder
- 4 cups shredded cheddar cheese
- 1 cup mayonnaise (YES, mayo)
- 1 cup Sprite (YES, sprite)

## A Taste of Guam

PROUDLY SERVING  
Guam's military  
community for  
30 years!



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SERVING  
Guam's military  
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When off base stop by and try the serious food we've become famous for, Kingston BBQ Jerk Chicken & Boston Beach Ribs Combo, Jamaican Oxtail, Jerk Burgers, Fresh Local Catch, Roasted Bananas, Festive Tropical Cocktails, Jammin Beer Fest and so much more! Whether you dine in or take out and enjoy our award winning flavors of Jamaica and Guam fused together in a culinary explosion second to none. We have 4 convenient locations to serve you - Hagatna, Tumon, Dededo or Mangilao - whichever's closer. Online ordering available as well!

Ya Mon  
See You SOON!



RESTAURANT INFO

HAGATNA 472-2000 | TUMON 647-3000 | DEDEDO 633-4000 | MANGILAO 734-7000 | ORDER ONLINE! jamaicangrill.com



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**JAMAICAN GRILL.**  
Ya Mon, Serious Food.