Ann aprann pale Kreyòl!

- Bonjou
- Bonswa
- Bonjou se paspò ou
- Bonjou louvri pòt
- Mèsi
- Souple, tanpri
- Pa gen pwoblèm

1. Kijan ou ye? / Kijan w ye?
2. Mwen byen
3. Mwen anfòm
4. Sak pase? N ap boule
5. M ap kenbe
6. Mwen pa pi mal

1. Kijan w rele?
2. Mwen rele
3. Yo rele mwen
4. E ou?
5. Ki kote w sòti? Ki kote w rete?
6. Mwen sòti
7. Mwen rete

Mwen, ou, li, nou, yo
N a pale!
Kenbe la!
N a wè!
Haitian Kremas/Cremasasse Recipe

- 1 CAN OF EVAPORATED MILK
- 2 CANS OF SWEETENED CONDENSED MILK
- 1 CAN OF CREAM OF COCONUT
- 1 TEASPOON GRATED NUTMEG
- 1 TEASPOON GROUND CLOVES
- 1 TEASPOON CINNAMON
- 1 TEASPOON ANISE STAR EXTRACT
- 1 TEASPOON ALMOND EXTRACT
- 1 TEASPOON VANILLA EXTRACT
- 1 TEASPOON LIME JUICE
*BARBANCOURT RUM

**Step 1**
IN A LARGE BOWL OR BLENDER, ADD 1 CAN OF EVAPORATED MILK, 2 CANS OF SWEETENED MILK, AND 1 CAN OF CREAM OF COCONUT. MIX ALL THOROUGHLY.

**Step 2**
ADD THE VANILLA, ALMOND, ANISE STAR, CINNAMON, CLOVES, AND NUTMEG TO THE MIXTURE. MIX ALL THOROUGHLY.

**Step 3**
ADD THE LIME JUICE TO THE MIXTURE TO THICKEN, MIX THOROUGHLY.

**Step 4**
*ADD THE DARK RUM AND MIX THOROUGHLY.

**Step 6**
LET THE MIX SIT FOR A FEW MINUTES, THEN USE A FUNNEL TO POUR INTO BOTTLES. STORE IN REFRIGERATOR. MIXTURE WILL CONTINUE TO THICKEN WHILE CHILLED.