

BASIC TERIYAKI SAUCE

2 cups soy sauce
1 cup brown sugar
1-2 cloves garlic, crushed
1 ½ tsp. grated ginger
½ cup sake or mirin
Mix well-makes 3 ½ cups. Can be used to marinate anything.

KALUA PORK

6 lbs Pork butt
1 Tablespoon liquid smoke
2 ½ Tablespoons Hawaiian salt (sea salt)

Preheat oven to 325f. Rub pork with liquid smoke and 1 ½ Tablespoons of the salt. Wrap pork with foil, sealing completely. Place pork in roasting pan and bake for 5 hours. After baking, shred pork; sprinkle with the remaining salt. Makes 12 servings.

SHOYU CHICKEN

1 ¼ cups sugar
1 ½ cups soy sauce
¼ cups brown sugar
2 cloves garlic - crushed
3 slices ginger root
1 bay leaf
1 Tablespoon sesame oil
1 onion chopped
6 chicken breasts or thighs

Bring to boil, add chicken. Simmer 2-3 hours. Crock pot can be used. Serve with white rice.

TERIYAKI VEGIE KABOBS

Vegetables of your choice cut into bite size pieces. Kabob sticks soaked in water. *Basic Teriyaki Sauce.

Marinate vegis in sauce for a few hours, place on kabob sticks. Grill until cooked.

GINGER STIR FRIED ZUCCHINI

3 medium zucchini
2 Tablespoons oil
1 tsp. sugar
2 T soy sauce
1 T grated fresh ginger
½ tsp. salt
1 tsp. sesame oil

Cut zucchini into ¼ -inch thick julienne strips. Heat oil in pan or wok. Add zucchini. Toss gently for 1 minute. Add all remaining ingredients and stir fry until hot.

COCONUT CAKE

1 package coconut pudding
1 cup water
1 pkg. white cake mix
½ cup salad oil
4 eggs
1 pkg. white frosting mix
¾ cup shredded coconut

Preheat oven to 350. Grease and flour a 9 x 13 pan. In small bowl combine pudding and water. Mix cake mix, oil, and eggs. Beat 4 minutes. Add pudding, mix well. Pour into prepared cake pan and bake for 35-40 minutes. Cool cake on rack. Prepare frosting mix, frost cake and sprinkle with shredded coconut.

HAUPIA (COCONUT PUDDING)

1 can (12 ounce) coconut milk
4-6 T sugar
4-6 T cornstarch
¾ cup water

Pour coconut milk in saucepan. Combine sugar and cornstarch. Stir in water and blend well. Stir sugar mixture into coconut milk, cook and stir over low heat until thickened. Pour into 8 inch square pan and chill until firm. Cut into 2 inch squares. Makes 16 servings.

MACADAMIA NUT COOKIES

1 ¼ cups butter
1 ¼ cups powdered sugar
1 egg
2 tsp. vanilla
1 1/3 cups flour
¼ tsp. salt
1 ½ cups chopped macadamia nuts

Preheat oven to 350. Lightly grease baking sheets. Cream butter and powdered sugar. Add egg and vanilla. Beat until light. Sift together flour and salt, gradually add to creamed mixture. Stir in nuts. Drop by teaspoonfuls of batter onto prepared baking sheets and bake for 15-20 minutes. Makes 48.