

Coconut Shrimp Recipe

Yields 6 servings

INGREDIENTS:

- 2 cups vegetable oil
- 1 cup Panko bread crumbs
- 1 cup unsweetened shredded coconut
- 1 pound medium shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup all-purpose flour
- 2 large eggs, beaten
- Sweet chili sauce, for serving

DIRECTIONS:

1. Heat vegetable oil in a large skillet or Dutch oven over medium high heat.
2. In a large bowl, combine Panko* bread crumbs and shredded coconut; set aside.
3. Season shrimp with salt and pepper, to taste. Working one at a time, dredge shrimp in the flour, dip into the eggs, then dredge in the coconut mixture, pressing to coat.
4. Working in batches, add shrimp to the Dutch oven and fry until evenly golden brown and crispy, about 2-3 minutes. Transfer to a paper towel-lined plate.
5. Serve immediately with sweet chili sauce, if desired.

Poke Salad

Yields 6-8 Servings

INGREDIENTS:

- 2 pounds Sushi Grade Tuna cubed
- 4 green onions (sliced)
- 6 ounces onion (diced)
- 4 tablespoons soy sauce
- 2 teaspoons sesame oil
- 2 medium cucumbers sliced into half moons
- Crushed red pepper
- Kosher Salt to taste

DIRECTIONS:

1. Add tuna, onion, green onion, sesame oil, soy sauce, optional crushed red pepper to bowl. Season with kosher salt to taste. Gently fold to combine. Taste and adjust with more soy sauce

or sesame oil as desired. Let sit 5 minutes. Serve on its own or on top of steamed rice. Garnish with more sliced green onions and cucumber.

Saimin Noodle Soup

Yield 3-4 servings

INGREDIENTS:

- 4 quarts water
- 1 tablespoon salt
- 1 (8-ounce) package dried Japanese soba noodles*
- 4 cups chicken broth or stock**
- 1 tablespoon grated fresh ginger
- 2 tablespoons soy sauce
- Toppings (see suggestions below)
- * Soba noodles can be found in the Asian food section of most grocery stores, at Japanese food specialty stores, and online. To purchase online, click on the green link.

INSTRUCTIONS:

- In a large pot over medium-high heat, add 4 quarts of water and salt; bring to a boil. Add soba noodles and boil 4 to 6 minutes until al dente. Remove from heat, drain, rinse under warm running water, and then set aside until ready to use.
- In a large pot over medium-high heat, add chicken broth and ginger; bring just to a boil. Reduce heat to low. Add soy sauce and your favorite toppings; simmer for 5 minutes longer or until toppings are cooked. Remove from heat.
- Place cooked soba noodles in a large soup serving bowl; spoon broth mixture (with toppings) over the top and serve.

Samoan Palusami

Yields 8 servings

INGREDIENTS:

- 2 (10 oz) bags of fresh spinach
- 1 (12 oz) can corned beef, broken into pieces
- 2 (10 oz) cans coconut milk

DIRECTIONS:

- Preheat the oven to 350 degrees F

- Make a layer of spinach leaves in the bottom of the 9x13 inch baking dish. Sprinkle with some of the corned beef, then keep repeating layers of spinach and corned beef until you run out of spinach, don't worry about how full the dish is because the spinach will shrink as it cooks. Pour both cans of coconut milk over the dish, pressing the leaves down with a spoon. Cover tightly with a lid or aluminum foil.
- Bakes in the preheated oven for 45 to 55 minutes, or until spinach has completely wilted and the sauce is bubbly. Cool for 20 minutes before serving.

Pineapple Spam Fried Rice

Yields 4 servings

INGREDIENTS:

- 3 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1/2 teaspoon ginger powder
- 1/4 teaspoon white pepper
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 onion, diced
- 2 carrots, peeled and grated
- 1/2 cup frozen corn
- 1/2 cup frozen peas
- 3 cups cooked brown rice
- 2 cups diced pineapple, canned or fresh
- 1/2 cup diced ham
- 2 green onions, sliced

DIRECTIONS:

1. In a small bowl, whisk together soy sauce, sesame oil, ginger powder and white pepper; set aside.
2. Heat olive oil in a large skillet or wok over medium high heat. Add garlic and onion to the skillet, and cook, stirring often, until onions have become translucent, about 3-4 minutes. Stir in carrots, corn and peas, and cook, stirring constantly, until vegetables are tender, about 3-4 minutes.
3. Stir in rice, pineapple, ham, green onions and soy sauce mixture. Cook, stirring constantly, until heated through, about 2 minutes.
4. Serve immediately

Roasted Taro Root

Yield: serves 4-6

INGREDIENTS

- 2 pounds taro root
- 3 tablespoons coconut oil
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 tablespoon minced garlic

DIRECTIONS:

1. Steam whole taro for 10-15 minutes or until they are fork tender.
2. Remove from heat and let them cool until they are easy to handle. Then peel off the bark-like skin with a paring knife. Cut taro into quarters or halves depending on the preference. Meanwhile, preheat broiler to highest setting.
3. Melt coconut oil and mix in spices and minced garlic. Toss in with the taro and spread onto a baking sheet.
4. Broil for 10 minutes, stirring occasionally until brown and slightly crisp on the sides.
5. Serve with fish or any protein desired.

Huli Huli Chicken

Yields 8 servings

INGREDIENTS:

- 2 (3 lbs) chickens, each cut into 8 pieces
- 1 cup unsweetened pineapple juice
- ½ cup soy sauce
- ½ cup brown sugar
- 1/3 cup ketchup
- ¼ cup sherry
- 1 (2 inch) piece fresh ginger, crushed
- 3 cloves garlic, crushed
- 4 green onions, chopped
- ¼ teaspoon dry mustard

DIRECTIONS:

- Rinse chicken pieces and pat dry with paper towels. Combine pineapple juice, soy sauce, brown sugar, ketchup, sherry, ginger, garlic, and green onions in a large resealable plastic bag, stirring the marinade until brown sugar has dissolved. Place chicken pieces into the bag, squeeze out air, seal bag, and massage bag to coat chicken with marinade. Refrigerate at least 4 hours to overnight.
- Grilled evenly on each side until thermometer reads 165 F. Take off of the grill and serve.

Laua Pig

MADE BY: CHEF PAUL

Polynesian Fish

Yields 4-6 servings

INGREDIENTS:

- 1 large Mahi Mahi filet
- 1 can (400 grams) of pineapple pieces
- ½ cup green and red peppers
- ½ cup shallots
- 1 ½ tablespoons butter
- ½ teaspoon ground ginger
- ¼ cup soy sauce
- 2 tablespoons lemon juice
- 1 teaspoon salt
- Black pepper to taste

DIRECTIONS:

- Sauté shallots and peppers in butter for 5 minutes. Add pineapple pieces and liquid, ginger, soy sauce, lemon juice and seasoning. Bring to a boil and simmer for 5 minutes. Rub salt and black pepper on each side of the fish, sauté on each side for 5 minutes. Remove fish from pan and place into a baking pan. Pour sauce over the fish and finish cooking in a preheated oven of 375 degrees F.
- Fish is done cooking when temp of fish reaches 150 F

Rainbow Fruit salad with Calamansi-Honey Dressing

Yields 6 servings

INGREDIENTS:

- 1 small or large fresh pineapple, cored and cut into small wedges
- 1 mango, peeled and cut into small cubes
- 1 peach, sliced and cut into smaller pieces
- 2 nectarine, sliced and cut into smaller pieces
- ½ pounds strawberries, hulled and quartered
- 1 medium size package of fresh blueberries
- 1 tablespoon finely chopped mint leaves

Calamansi_honey dressing:

- 2 tablespoons honey
- 1 teaspoon orange zest
- 1 teaspoon calamansi zest
- 2 tablespoon fresh=squeezed orange juice
- ½ tablespoon fresh calamansi juice

DIRECTIONS:

- **Dressing-** Add all ingredients to a small bowl, and whisk together until well-combined; use immediately, or keep covered and refrigerated until read to use. (Best used as soon as possible after being prepared for best flavor.)
- **Fruits-** Add all the cut fruit to a large bowl, and if not cold already, chill for about 30 minutes. Pour the Citrus Honey Dressing over it, and sprinkle in the julienned/chopped mint; toss everything together, and serve immediately. (If making slightly ahead, you can just keep the cut fruit in a bowl in the fridge, and when ready to serve, toss with the citrus-honey dressing and the mint, and serve.)

Mango Cream Pie

Yield 8-10 servings

INGREDIENTS:

- 2 1/2 cups mango nectar

- 1 cup whipping cream
- 3 egg yolks
- 3/4 cup sugar
- 1/3 cup cornstarch
- 1/8 teaspoon salt
- 2 tablespoons butter or margarine
- 1 1/2 teaspoons vanilla extract
- Garnishes: whipped cream, fresh mango slices, fresh mint leaves
- Shortbread crust

DIRECTIONS:

- Fit piecrust into a 9-inch pie plate according to package directions; fold edges under and crimp.
- Bake at 425° for 7 minutes or until lightly browned; cool.
- Combine nectar and next 5 ingredients in a medium saucepan. Bring to a boil over medium heat, whisking constantly; boil, whisking constantly, 1 minute or until mixture thickens. Remove from heat.
- Stir in butter and vanilla. Cover tightly with plastic wrap, and cool to room temperature. Spoon mixture into prepared piecrust; cover and chill 8 hours. Garnish, if desired.

Watermelon Otai

Yields: 8 Servings

INGREDIENTS:

- 1 Ripe Seedless Watermelon halved and sliced
- 1 can of Crushed Pineapples
- 1/2 cup of shredded coconut
- 1 can of evaporated milk
- 1/2 cup of sugar
- Water
- Ice cubes
- Juice of 1 lime

DIRECTIONS:

1. In a large bowl gently mash watermelon with a fork making sure the melon is not in huge chunks. (Make sure there are no seeds.)
2. Add pineapple and its juice, coconut, evaporated milk, and 700 ml of water.
3. Add sugar and stir. Add more sugar to taste.
4. Finish with freshly squeezed lime juice and serve.

