



Hawaiian Pupu Party

Inu

Lilikoi Lemon Drop Martinis
Mai Tais
Beer and Wine

Pupu

Guacamole & Papaya-Mango Salsa
Taro & Sweet Potato Chips
Shrimp Skewers

Lomi Lomi Salmon
Grilled Ahi Tuna

Garlic Roasted Potatoes w/Hawaiian 'Alaea Red Salt'
Cucumber Namasu

Cheese Tray w/ Bread, Crackers
Fruit Platter
Macadamia Nuts

Pineapple Ice Cream in Chocolate Cups



At the home of Rob & Judy Dvorak
1916 E. 5th Street

Inu (drinks) *Your choice of a Lilikoi Lemon Drop Martini or Mai Tai will be provided with this meal. (recipes to follow later)*

Pupu (appetizers)

Papaya-Mango Salsa (makes 2½ cups)

Mix together until sugar dissolves:

*3 tablespoons sugar
1½ tablespoons white wine vinegar
pinch red chili pepper flakes
pinch cumin*

Fold in:

*1 medium papaya, seeded, peeled, and diced
1 cup mango, peeled and diced
½ small red onion, diced
3 tablespoons red bell pepper, diced
2 tablespoons cilantro, chopped*

Shrimp Skewers

Use short bamboo skewers which have been soaked in water for 1 hour. (available at 17th St. Market)

Marinade:

*½ cup tamari
¼ cup vegetable oil
¼ cup rice wine vinegar
1 teaspoon grated fresh ginger root
2 cloves minced or pressed garlic*

Prepare shrimp by removing shell except from tail. Remove vein from back.

Skewers: assemble by threading one shrimp, one whole canned water chestnut, and one cube of fresh pineapple on short skewer; marinate for one hour; then broil or grill for about 3 minutes, just until shrimp is curled and pink.

Cucumber Namasu (6 servings)

*Peel and cut into thin slices: 1 cucumber
½ small purple onion*

Dressing:

*1 teaspoon salt
1 teaspoon grated fresh ginger root
2 teaspoons sugar
½ cup rice wine vinegar
1 tablespoon sesame oil*

Toss cucumber and onion in dressing at least an hour ahead of serving. Sprinkle with 3 tablespoons toasted sesame seeds just before serving.

*If available: 1 bulb lotus root (sometimes available at 17th St. Mkt.)
Cook lotus root in water until tender. Remove skin and slice thin. Add with cucumber to dressing and marinate together.*

Lomi Lomi Salmon (serves 12)

This traditional Hawaiian dish is always served at a luau. Luau are held for birthdays, anniversaries, weddings, blessings of boats, or other special events. A luau involves true feasting and can go on for two or three days.

*2 cups salted salmon, diced
8 tomatoes, diced
2 small red onion, diced
½ cup green onion, thinly sliced
1/8 teaspoon red pepper flakes*

Combine all ingredients and mix well. Serve well chilled over bowl of crushed ice.

Buy the freshest salmon fillet (called sushi grade). Salt it lightly with kosher salt and press salt into flesh. Let sit in refrigerator about two hours.

Remove skin and mince very finely before mixing with other ingredients.

Grilled Ahi (serves 6 for appetizers)

Brush 2 Ahi steaks with fresh lemon juice and sprinkle with black sesame seeds, pressing seeds into flesh. Sear steaks in grill pan over very high heat until outsides are well cooked but interior remains pink.

Let sit for 5 minutes loosely covered with aluminum foil. Slice diagonally into ½ inch strips.

Serve on a bed of thinly sliced Napa cabbage garnished with more black sesame seeds.

Garlic Roasted Potatoes with Hawaiian 'Alaea Red Salt'

Use a mixture of Red Bliss, Yukon Gold, and Purple potatoes (available in a sack at Trader Joe's)

Scrub potatoes. Cut in half and arrange in a single layer in a roasting pan.

Toss with:
*¼ cup extra virgin olive oil
3 garlic cloves, pressed
salt and freshly ground black pepper*

Roast at 400 degrees for about 25 minutes until tender, browned, and crisp. Turn about half way through roasting. Drain on paper towels, and serve sprinkled with Hawaiian 'Alaea Red Salt.'

Cheese Tray

Should include: goat cheese log
 semi-soft cheese such as Havarti
 firm cheese such as Gruyere

Fruit Platter

Should include: 1 fresh pineapple with ¼ left whole and rest cut into
 bite-sized chunks
 fresh papaya and mango (if available), sliced vertically
 whole strawberries
 honeydew and cantaloupe, peeled and sliced
 kiwi, peeled and sliced
 bananas cut into thick horizontal slices (at very last
 minute!)

Pineapple Ice Cream In Chocolate Cups

In a food processor or blender process:
 1 large pineapple, peeled, cored, and cubed
 juice of 1 lime or lemon
 1/3 cup sugar

Process to a thick puree. Pour mixture into several undivided ice trays. Place in freezer; freeze to a slush.

In a small bowl, whip 1½ cups whipping cream to soft peaks. Return pineapple mixture to processor/blender; process until smooth. Pour pineapple into a medium bowl. Fold in cream. Pour again into ice trays; cover. Place in freezer and freeze until firm, 3 to 6 hours. Store in a covered container. Before serving, refrigerate 20 minutes to soften. Serve in chocolate cup garnished with mint leaves.

Chocolate Cups

Melt semi-sweet chocolate over double boiler. With a small brush, spread melted chocolate evenly over inside of foil baking cups. Cool and refrigerate until firm. Before use peel foil from chocolate.

Recipes by Ann Hand.

Some adapted from the following sources:

Barstow, Foods of the Pacific. University of Hawaii Press.

Sam Choy's Little Hawaiian Cookbook for Big Appetites.

Mutual Publishing, Honolulu, Hawaii, 2003.

Passmore, Jacki, The Book of Ice Cream and Sorbets. H.P. Books, 1986.