**Crab Louie in Belgian Endive**

Book: Wolfgang Puck Makes It Easy

8 ounces jumbo lump crabmeat

3 tablespoons Thousand Island or Russian dressing

2 tablespoons minced chives

1 vine-ripened tomato, diced and well drained

2 tablespoons red onion, finely diced

2 tablespoons olive oil

Salt/Pepper

Pinch of sugar

1 teaspoon minced flat leaf parsley

24 endive leaves or Boston lettuce

1 whole avocado, diced

1. Pick through the crab meat thoroughly and remove any shells.
2. Place the crab in a small bowl, and fold in the dressing and chives.
3. Combine the tomato, onion, olive oil, salt, pepper, sugar, and parsley in a small bowl to make a nice relish.
4. With the endive leaves, create a flower pattern on individual plates. Place a small mound of the Crab Louie mixture in the center. Layer the diced avocado on top of the crab. Layer the tomato mixture on top of the avocado. Serve.

**Wild Mushroom Strudel**

Dough:

1 cup unsalted butter, at room temperature

1 cup cream cheese, at room temperature

2 ½ cups all-purpose flour

1 teaspoon kosher salt

1/4 cup heavy cream

Filling:

2 tablespoons clarified butter

3 shallots, minced

4 garlic cloves, minced

1 teaspoon grated fresh ginger

10 to 12 ounces shitake or chanterelle mushrooms, stems removed

 Kosher salt

Black pepper in a mill

4 ounces cheese, such as doux de montagne, gruyere, fontina, or Monterey jack, sliced thin

3 scallions, white and green parts, sliced thin

1 egg white mixed with 1 tablespoon water

1 tablespoon sesame seeds, toasted

Make the dough: using an electric mixer or wooden spoon to combine the butter and cream cheese in a large mixing bowl until smooth and creamy. Sift the flour and salt together, and gradually add them to the cheese mixture. Add the cream, and refrigerate, covered, for 1 hour. The dough can be stored in the refrigerator for several days, provided it is very well wrapped.

Make the filling: Heat the clarified butter in a heavy skillet over medium heat. Add the shallots, and sauté them until they are soft and fragrant, 7 or 8 minutes. Add the garlic and ginger, and sauté for 2 minutes more. Reduce the heat to low, add the mushrooms, and cook them, covered, until they are soft, about 15 minutes. Remove the lid and if the mushrooms have released any liquid, simmer until the liquid has evaporated. Remove the filling from the heat, season with salt and pepper, and set aside to cool.

Preheat the oven to 400 degrees and lightly oil a baking sheet.

To assemble the strudel, dust a work surface with flour and roll out the dough to form a rectangle approximately 10-by-12 inches. Arrange the cheese slices lengthwise down center of the dough, and top the cheese with the mushroom mixture. Scatter the scallions over the mushrooms. Fold the edges of the pastry over to form a long cylinder, brush the edges with the egg white, and press with a fork to seal tightly. Brush the top of the pastry with the egg white, sprinkle the sesame seeds over the top, and slash the pastry crosswise every 2 inches, being careful not to cut too deep. Carefully transfer the strudel to the baking sheet and bake for 20 to 25 minutes, until the pastry is golden brown. Remove from the oven, let rest 10 minutes, slice all the way through crosswise where the slashes are, and serve immediately.

**The Hawaiian Five-O Wrap**

YIELD:6 servings

HAWAIIAN GINGER DRESSING:

1/2 cup crushed pineapple

7 tablespoons [red wine vinegar](http://www.foodterms.com/encyclopedia/vinegar/index.html)

5 tablespoons [canola oil](http://www.foodterms.com/encyclopedia/canola-oil/index.html)

3 tablespoons minced ginger

3 tablespoons sugar

1 teaspoon [garlic salt](http://www.foodterms.com/encyclopedia/garlic-salt/index.html)

CHICKEN AND ASSEMBLY:

Six 8-ounce boneless skinless [chicken breasts](http://www.foodterms.com/encyclopedia/chicken/index.html)

8 pineapple slices

Six 14-inch [flour tortillas](http://www.foodterms.com/encyclopedia/tortilla/index.html)

2 [romaine lettuce](http://www.foodterms.com/encyclopedia/romaine-lettuce/index.html) heads, chopped

2 [tomatoes](http://www.foodterms.com/encyclopedia/tomato/index.html), diced

1 yellow onion, diced

## DIRECTIONS

For the dressing: [Blend](http://www.foodterms.com/encyclopedia/bl23/index.html) together the pineapple, vinegar, oil, [ginger](http://www.foodterms.com/encyclopedia/ginger/index.html), [sugar](http://www.foodterms.com/encyclopedia/sugar/index.html) and salt until well mixed, 10 minutes. Store in the refrigerator.

For the chicken and assembly: Heat a large pan over high heat. Cook the chicken breasts until golden, then pour over 1/2 cup of the [dressing](http://www.foodterms.com/encyclopedia/dressing/index.html) and continue to cook, while tearing the chicken apart into smaller pieces. Once the chicken is fully cooked, add the pineapple slices to the pan. Bring the heat to a low [simmer](http://www.foodterms.com/encyclopedia/simmer/index.html) and let the chicken and pineapple cook in the dressing for another 5 minutes.

Meanwhile, steam or [grill](http://www.foodterms.com/encyclopedia/grill/index.html) the tortillas until slightly warm and pliable, 10 to 30 seconds.

Divide the lettuce, tomatoes and [onions](http://www.foodterms.com/encyclopedia/onion/index.html) between the tortillas, and then top evenly with the chicken and [pineapples](http://www.foodterms.com/encyclopedia/pineapple/index.html). Pour the remaining dressing on top. Tightly fold the wrap up, starting with the sides. Once rolled and whole, slice the wrap in half at an angle and present on a plate. You can [garnish](http://www.foodterms.com/encyclopedia/garnish/index.html) your wraps with [parsley](http://www.foodterms.com/encyclopedia/parsley/index.html), tomato, pineapple slices, and/or more dressing.

**Spam Musubi**

Thin slice of grilled Spam molded over rice and wrapped with nori sheet.

**Paula’s California Soup**

16 oz. package spinach

1 package tortellini

8 oz. cream cheese

2 15 oz. cans diced tomatoes

1 quart chicken stock

Layer half of the spinach in a crock pot. Add the package of tortellini. Cut the cream cheese into small pieces and place on top of the tortellini. Add the 2 cans of diced tomatoes and the chicken stock. Cook in crock pot on low for 5 – 6 hours.

**Hawaiian Coleslaw**

1 head [green cabbage](http://www.food.com/about/cabbage-210), rinsed and very thinly sliced or 1 package coleslaw mix

1 large [carrot](http://www.food.com/about/carrot-213), shredded

2 cups [fresh pineapple](http://www.food.com/about/pineapple-278), peeled, cored and chopped or 1 (15 ounce) can [crushed pineapple](http://www.food.com/about/pineapple-278), drained

1⁄4 cup grated [sweetened coconut](http://www.food.com/about/coconut-107)

1⁄4 cup [golden raisin](http://www.food.com/about/raisin-57)

1 cup [mayonnaise](http://www.food.com/about/mayonnaise-159)

4 t. white wine vinegar

4 t. sugar

1 t. [salt](http://www.food.com/about/salt-359)

1⁄2 cup chopped macadamia nuts, optional

1. Mix all ingredients together and let sit in the refrigerator for at least 1 hour before serving.

**Hawaiian Bread**

2 (.25 ounce) envelopes active dry yeast

1/2 cup warm water (110 degrees F)

3 eggs

1 cup pineapple juice

1/2 cup water

3/4 cup white sugar

1/2 teaspoon ground ginger

1 teaspoon vanilla extract

1/2 cup butter, melted

¾ t. salt

6 cups flour

1. In a small bowl, dissolve yeast in 1/2 cup warm water. Let stand until creamy, about 10 minutes.
2. In a large bowl, beat together the yeast mixture, eggs, pineapple juice, 1/2 cup water, sugar, ginger, vanilla, melted butter and salt. Gradually stir in flour (mixture will be sticky). Cover with a damp cloth and let rise in a warm place for 1 hour.
3. Deflate the dough and turn it out onto a well floured surface. Divide the dough into three equal pieces and form into round loaves\*. Place the loaves into three lightly greased round cake pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.
4. Preheat oven to 350. Brush loaves with an egg wash. Bake in preheated oven for 25 to 30 minutes, or until bottom of a loaf sounds hollow when tapped.

\*Note: dough can be formed into approximately 24 rolls.

**Hawaiian Coconut Shortbread Cookies**

1 cup butter, softened (8 ounces)

1/4 cup granulated sugar

1 teaspoon vanilla

2 cups all-purpose flour (measured after sifting)

1/4 teaspoon salt

2 cups sweetened flaked coconut

1 cup powdered sugar, sifted (or more as needed, for coating after baking)

1. Cream the butter until smooth. Add granulated sugar and vanilla, creaming again until smooth and slightly fluffy.
2. Sift flour and then measure the 2 cups of flour. Add salt to flour and sift again.
3. Gradually add to the creamed butter mixture until you have added all the flour and mixture is smooth. Mix the coconut into the cookie dough.
4. Shape into a one and half (1.5) inch diameter roll and wrap in plastic wrap. Refrigerate until it the dough is firm, about 2-4 hours, or for several days until ready to use. May be frozen for later baking.
5. Using a sharp knife, cut 1/4 inch slices from the cookie dough roll and place on a very lightly greased cookie sheet, about 1 inch apart.
6. Bake at 300 degrees for about 20 minutes, until a light golden brown at edges, but not browned entirely across the top.
7. Cool cookies on sheet just until they are set, easy to remove and have cooled slightly, usually about 2 to 3 minutes. Remove cookies with a spatula and place on the 1 cup of powdered sugar that you have sifted onto a piece of wax paper or similar surface. Cover cookies with powdered sugar on all sides by sifting more sugar over them or “rolling” them in the sugar. After they have cooled and the powdered sugar has “set”, you can coat them with more powdered sugar if you would like. Cool completely and then store in an airtight container, for however long you can keep them from being eaten!
8. Try these the first time following the recipe as given. The next time, you can play around with adding other ingredients to tweak these to your exact tastes. Some ideas, toasting some of the coconut before adding to the dough, adding finely chopped macadamia nuts, ginger, cardamom or any citrus zest. Key lime zest and macadamias is a great combo, truly a cookie that takes you to tropical islands without the frequent flier miles :).

**Hawaiian Chicken**

6 boneless chicken breasts
1/2 c. flour
1/3 c. salad oil or shortening
1/4 tsp. pepper
1 tsp. salt

SAUCE:

1 can (1 lb. 4 oz.) sliced pineapple
2 tbsp. cornstarch
1 tbsp. soy sauce
1 chicken bouillon cube
1/2 c. sugar
1/3 c. vinegar
1/4 tsp. ginger
1 lg. green pepper, cut crosswise in circles
Cooked rice

Coat chicken with flour. Heat oil in skillet; brown chicken and remove to roasting pan with skin-side up. Sprinkle with salt and pepper. Preheat oven to 350 degrees.

Make sauce: Drain pineapple, pouring syrup into a 2-cup measure. Add enough water to make 1 1/4 cups. In medium saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce, ginger and bouillon cube. Bring to a boil, stirring constantly. Boil for 2 minutes. Pour over chicken.

Bake uncovered for 30 minutes. Add pineapple and green pepper; bake 30 minutes more. Serve with rice. Makes 4 servings.

**Hawaiian Tarts**

1 3/4 cups all-purpose flour

1/2 cup confectioners' sugar

2 tablespoons cornstarch

1 cup butter, softened

1 teaspoon vanilla extract

1 cup pineapple preserves

1/2 cup white sugar

1 egg

1 1/2 cups flaked coconut

1/3 cup confectioners' sugar for decoration

1. Preheat oven to 350 degrees F.
2. In a large bowl, mix together the butter, vanilla and confectioners' sugar until smooth. Sift together the flour and corn starch. Add the flour mixture to the bowl and stir by hand until a dough forms. Roll dough into 1 inch balls and press into miniature muffin cups. Mold dough into the shape of the cup.
3. In each cup, put 1 teaspoon of pineapple preserves. In a small bowl, Mix sugar and egg until well blended. Stir in the flaked coconut and put 1 teaspoonful of the coconut mixture onto each of the pineapple filled tarts. Bake in the preheated oven for 25 to 30 minutes. Cookie crusts should be slightly golden. Cool tarts in the pan for at least 15 minutes before attempting to remove. Lightly tap mini muffin pans on the counter to loosen tarts. Dust lightly with confectioners' sugar before serving.

**Banana-Pineapple Upside Down Cake**

 3/8 cup butter

 3/4 cup sugar

 1 egg, beaten

 3/4 cup milk

 2 cups flour

 2 tsp. baking powder

 1/2 tsp. salt

 1 mashed banana

 1 cup crushed pineapple, well drained

 1/2 cup chopped nuts

 1/3 cup butter, melted

 2/3 cup brown sugar

Cream 3/8 cup butter, sugar and egg. Sift flour, baking powder and salt together and gradually add with milk to butter mixture. Fold in mashed banana. Mix melted butter and brown sugar together and sprinkle on bottom of an 8” square pan. Sprinkle crushed pineapple and chopped nuts over brown sugar mixture. Pour batter over brown sugar mixture and bake in preheated 350 degree oven for 20-30 minutes.

**Hawaiian Shoyu Hot Dog Recipe**

Yields: 4 to 6 servings

8 beef hot dogs
1 tablespoon vegetable oil, olive oil or canola oil
1/4 cup soy sauce
3 tablespoons firmly-packed brown sugar
Cooked rice

Slice the hot dogs into 1/4-inch slices on the diagonal.

In a medium-sized frying pan over medium-high heat add oil and heat until warm. Add the hot dogs and cook until they start to brown at the edges. Next, add in the soy sauce and brown sugar and stir until sugar is dissolved. Sauté the hot dogs in the sauce until the sauce starts to thicken and the hotdogs get a nice glazed look. Remove from heat.

Serve the hot dogs over the cooked rice and drizzle a little of the sauce on top.

**Red Beans and Rice Shoyu Hot Dogs**
(not a Hawaiian tradition, just a tasty variation)

1 can (14.5 ounce) red kidney beans

Follow the ingredients and directions above for Shoyu Hotdogs. While the hot dogs are simmering in the sauce, add the drained red kidney beans and cook until sauce is thickened.

Serve hot dogs and beans over rice and enjoy!

**Shoyu Chicken**



"Shoyu Chicken is a popular Hawaiian dish. It is often served with rice. The word shoyu is Japanese for soy sauce. Let the chicken soak in the marinade for at least an hour, the longer the better. "

1 cup soy sauce

1 cup brown sugar

1 cup water

4 cloves garlic, minced

1 onion, chopped

1 tablespoon grated fresh ginger root

1 tablespoon ground black pepper

1 tablespoon dried oregano

1 teaspoon crushed red pepper flakes (optional)

1 teaspoon ground cayenne pepper (optional)

1 teaspoon ground paprika (optional)

5 pounds skinless chicken thighs

1. Whisk together the soy sauce, brown sugar, water, garlic, onion, ginger, black pepper, oregano, red pepper flakes, cayenne pepper, and paprika in a large glass or ceramic bowl. Add the chicken thighs, and toss to evenly coat. Cover the bowl with plastic wrap, and marinate the chicken in the refrigerator for at least 1 hour.
2. Preheat an outdoor grill for medium heat, and lightly oil the grate.
3. Remove the chicken thighs from the marinade. Discard the remaining marinade. Grill the chicken thighs on the preheated grill until cooked through, about 15 minutes per side.