Kalua Pork Sliders with Sweet and Sour Pineapple Chutney and Spicy Mayonnaise
Makes approximately 15 Sliders

Kalua Pork Sliders
1 (4-pound) boneless pork shoulder (also called boneless pork butt)
1 large organic banana leaf, cut in half widthwise (optional)
Coarse salt and freshly ground black pepper, to taste
15 each Kings Hawaiian rolls
1. Cut pork into 2 pieces; season with salt and pepper and wrap each piece in a banana leaf half.
2. Place pork in a slow cooker. Cover, and cook on the lowest setting for 8 to 10 hours, until meat shreds easily with a fork.
3. Remove meat from slow cooker, reserving drippings. Discard banana leaves, if using. Shred meat, adding drippings as needed to moisten.
4. Cut king’s Hawaiian rolls in half. Place warm pulled pork on the bottom on the roll. Serve with pineapple chutney and sriracha mayonnaise.

Pineapple Chutney
1 pound diced pineapple
1 large sweet yellow onion, diced Green papaya
1/2 small red bell pepper, diced small
1/4 teaspoon hot red pepper flakes
1 cup rice vinegar
1/2 cup white vinegar
1/4 cup brown sugar
1 tablespoon minced garlic
1 tablespoon finely grated fresh ginger
Coarse salt, to taste
Combine all ingredients in a large saucepan over medium-high heat; bring to a boil. Lower heat to medium-low, and simmer until pineapple starts falling apart and most of the liquid has evaporated, about 1 1/2 to 2 hours.

Spicy Sriracha Mayonnaise
6 tablespoons mayonnaise
2 tablespoons sriracha (hot chili-garlic sauce)
2 teaspoons white vinegar
Coarse salt, to taste
Combine all ingredients in a small bowl, stirring until combined.
**Grilled Sea Bass Tacos**

Ingredients
1 lb. Sea Bass Hapu/upu/u
Kosher salt (to taste)
1/4 c. canola oil
1 large lime, juiced
1 Tbsp. chili powder
1/4 tsp. cumin
1 Tbsp. diced jalapeno
1 tsp. minced garlic
1 pinch oregano
1/4 c chopped fresh cilantro leaves
8 flour tortillas (soft taco size)

Toppings options:
- Shredded cabbage
- Sour cream
- Chopped cilantro leaves
- Avocado
- Pico de Gallo
- Feta cheese

1. Preheat grill to medium-high heat. Place fish in a medium size dish and sprinkle with Kosher salt. Whisk together the oil, lime juice, chili powder, cumin, jalapeno, garlic, oregano and cilantro and pour over the fish. Let marinate for about 20 minutes.
2. Remove the fish from the marinade place onto a hot grill (flesh side down if flesh is still on). Grill the fish for 7-8 minutes on the first side (or until fish is just opaque) and then flip for 30 seconds and remove. Let rest for 5 minutes then flake the fish with a fork.
3. Place the tortillas on the grill and grill for a few seconds. Place fish on tortillas and garnish with any or all of the garnishes.

**Blue Hawaii Punch**

5 ounce blue fruit punch drink (like Kool Aid or Hawaiian Punch)
1 ounce coconut water
1 ounce pineapple juice
1 ounce ginger ale

Combine all ingredients into a shaker and strain into a daiquiri glass or halfed coconut. Garnish with pineapple slice and a cherry. Don’t forget the umbrella!
Hawaiian Goat Cheese and Vegetable Salad

Ingredients

4-6 baby purple beets
2 teaspoons olive oil
Salt and pepper
1 head crisp, red lettuce (or about 5 ounces of ready to use salad mix)
12-16 sweet grape tomatoes, halved lengthwise
4 small spears fresh pineapple, diced
small 1-2 Persian cucumbers, diced small (or other seedless cucumber)
1 ripe avocado, split, seeded, quartered then diced
4-8 ounces of good goat cheese, crumbled
3-4 tablespoons light tasting vinaigrette dressing, recipe below

1. With a rack placed at the center level, pre-heat the oven to 425 degrees. Trim the tops off the beets to about 1 inch. Wash and dry the beets and place on a double piece of heavy foil. Toss the beets with olive oil and sprinkle with salt and pepper. Wrap the beets up in the foil and place the packet on the center rack in the oven. Roast until beets are easily pierced with the tip of a paring knife, about 40 minutes depending on the size.

2. Remove beet packet from the oven and cool until you can handle them. With paper towels, rub the skins off of the beets; quarter them and set aside. If you are concerned with your hands turning purple, wear disposable food handler gloves while working with the beets.

3. To assemble your salad, divide the greens between plates, add your fruit and vegetable bits, and add the goat cheese. Drizzle sparingly with your vinaigrette dressing. Alternatively you can toss the salad greens with a little dressing, then add all of the goodies.
Hawaiian Chantilly Cake

Cake

Cocoa Powder      ½ C + 1 T
Boiling H2O        ¾ C
Cake Flour         1 ¾ C
Sugar              1 ¾ C
Baking Powder      2 t
Salt               ½ t
Canola Oil         4 ounces
Vanilla            2 t
Egg Yolks          6 each
Egg Whites         10 each
Cream of Tartar    1 ¼ t

1. Combine cocoa powder and boiling water, whisk until smooth
2. In a bowl combine flour, sugar (minus 2T), baking powder and salt
3. Add oil, yolks, vanilla and chocolate mixture to dry ingredients and beat until smooth
4. Using a mixer, beat egg whites until frothy, add cream of tartar and continue to beat until soft peaks, add 2T sugar and beat until stiff peaks
5. Fold ½ whites into chocolate mixture using a whisk then gently fold in other ½ of whites
6. Pour into (2) 10” pans and bake 40-60 minutes at 325 °F or until cake springs back when touched in the center

Frosting

Butter            1 2/3 C
Evaporated Milk   1 ½ C
Sugar             1 ½ C
Cornstarch        2 T
Vanilla           2 t
Egg               2 each
Yolk              2 each

1. Melt butter in medium pan
2. Whisk in milk, sugar, and cornstarch
3. Gradually whisk in eggs and yolks
4. Cook over medium heat, whisking constantly until thickened and bubbling- do not let bubble for more than a minute or mixture will curdle
5. Remove from heat and add vanilla
6. Pour into a bowl, cover and cool overnight

Assemble: Cut tops off cake to make each layer even, Place 1/2 frosting on top of one cake, spread evenly and top with second cake layer, Place other ½ of frosting on top of cake, spread evenly Garnish cake as you wish- chocolate shaving or toasted macadamia nuts