HAWAIIAN CHEESECAKE SALAD

- 1 (8-oz.) block cream cheese, softened
- 1/2 cup powdered sugar
- 1 Tbsp. lemon juice
- 1 (8-oz.) tub Cool Whip, defrosted
- 1 (11-oz.) can mandarin oranges, drained
- 2 cups chopped pineapple
- 2 cups cubed mango
- 2 cups quartered strawberries
- 1 cup blueberries
- 2 kiwis, sliced
- 4 graham crackers, crushed, for garnish

1. In a large bowl using a hand mixer, beat together cream cheese, powdered sugar, and lemon juice until light and fluffy. Fold in Cool Whip.
2. Fold in mandarin oranges, pineapple, mango, strawberries, blueberries, and kiwi slices. Top each serving with crushed graham crackers.

WOODLOCH CHEF'S SECRET!

Belive it or not- pineapples are NOT native to Hawaii!
The fruit is actually originated in South America- it was first brought to the islands by European missionaries in the 1800's!

Woodloch Pines
COOKING DEMONSTRATION

THESE ONO GRINDS ARE BROKE DA MOUT!

(FOOD SO DELICIOUS, IT BROKE MY MOUTH!)

Hawaiian Saiman Soup

- 16 cups water (4 quarts)
- 1 tablespoon salt
- 1 (8 ounce) package dried japanese soba noodles
- 4 cups chicken broth
- 1 tablespoon fresh ginger, grated
- 2 tablespoons soy sauce

SUGGESTED TOPPINGS

- Sliced Spam
- Sliced Pork
- Thin Sliced Carrot
- Shredded Cabbage
- Chopped bok choy
- Sliced Mushroom
- Green Peas
- Scrambled Eggs
- Chopped Green Onion

1. In a large pot over medium-high heat, add water and salt; bring to a boil. Add soba noodles and boil 4 to 6 minutes until al dente. Remove from heat, drain, and rinse under warm, running water.
2. 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.
3. Place cooked soba noodles in a large soup bowl; spoon broth mixture (with toppings) over the top and serve.

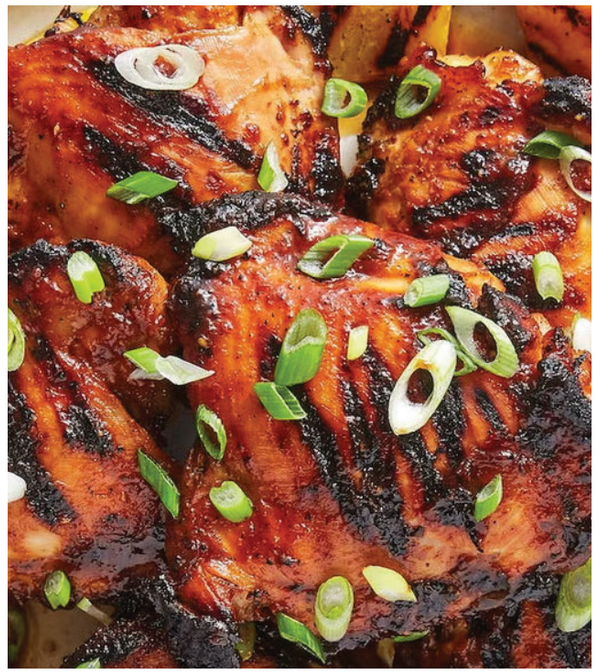
Hawaiian Bruddah Potato Mac Salad

- 7 large potatoes, peeled and cubed
- 5 eggs
- 1 cup elbow macaroni
- 3 cups mayonnaise
- 1 tablespoon sherry vinegar (Optional)
- 1 ½ teaspoons curry powder
- 1 teaspoon celery seed
- salt and black pepper to taste
- 2 cups grated carrots
- 1 cup frozen green peas, cooked, drained
- 1 small sweet onion, finely chopped

1. Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender but still firm, about 15 minutes. Drain; refrigerate to cool.
2. Meanwhile, place eggs into a saucepan in a single layer and cover with water by 1 inch; cover saucepan. Bring to a boil, remove from heat, and let eggs stand in hot water for 15 minutes. Remove eggs from hot water, cool under cold running water, and peel. Chop cooled eggs; set aside.
3. Meanwhile, bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally, until tender yet firm to the bite, about 8 minutes. Drain in a colander set in the sink; rinse with cold water.
4. Whisk mayonnaise, vinegar, curry powder, celery seed, salt, and black pepper together in a medium bowl until smooth; set aside.
5. Combine cooled potatoes, chopped eggs, macaroni, carrots, peas, and onion in a large bowl. Carefully stir in dressing; cover and refrigerate overnight.

Huli-Huli Chicken

- 3 lb. bone-in skin-on chicken thighs (about 6 thighs)
- Kosher salt
- Freshly ground black pepper
- 1 cup pineapple juice
- 1/4 cup low-sodium soy sauce
- 1/4 cup packed brown sugar
- 1/4 cup ketchup
- 1/4 cup low-sodium chicken broth
- 1 Tbsp. Sriracha
- 3 cloves garlic, minced
- 2 tsp. freshly grated ginger
- 1 pineapple, cut into wedges
- 2 green onions, thinly sliced



1. Season chicken all over with salt and pepper and place in a large bowl. In a medium bowl, whisk to combine pineapple juice, soy sauce, brown sugar, ketchup, chicken broth, Sriracha, garlic, and ginger. Pour marinade over chicken and cover with plastic wrap. Marinate in the refrigerator for at least 1 hour, or up to 6 hours.
2. Heat grill or grill pan over medium heat. Add pineapple and cook, turning occasionally, until charred on all sides, 10 to 15 minutes. Meanwhile, remove chicken from marinade, then bring marinade to a boil in a medium sauce pan over high heat. Boil until it is the consistency of a thin barbecue sauce, about 9 minutes.
3. When pineapple is done cooking, remove from grill and add chicken thighs, skin side down. Cook, turning occasionally and basting with sauce, until skin is crisp and chicken is cooked through, about 20 minutes in total. Serve pineapple and grilled chicken together, garnished with green onions.