



May 2013

hukilaukauai.com

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CALENDAR OF EVENTS



EARTH DAY, APRIL 21ST

Although this date has passed, we must mention what great fun our 4th Annual Earth Dinner was this year! Each year our local farmers attend the dinner to experience their products

and produce first hand. Non-farming guests get to rub elbows with the creators of their food. The dinner is put on in partnership with Chef's Collaborative, a non-profit organization working to change the sustainable food landscape, using the power of connections, education and responsible buying decisions. If you'd like to get on the mailing list for next year's dinner, email us at: krissi@hukilaulanai.biz

TASTE OF HAWAII, JUNE 2ND

Taste of Hawaii is coming up fast! Hukilau always enjoys our spot in the back next to Maui Brewing Co. This year Chef Adam (shown at right) is creating a spicy miso glazed Kaneshiro pork dish with soba noodles and Hamakua mushroom glaze.



RED CLAY JAZZ FESTIVAL, JUNE 29TH

We'll be at the Red Clay Jazz Festival Event held at Kauai Lagoons again this year. Homemade sausage will be back by popular demand and Chef Eliza will also be making hand rolled sushi.

GARDEN HERBS



The Hukilau Lanai gardeners: Manny, Joe, Angela, Deb, and Lito

Spring is in the air, and our kitchen garden is thriving. Whether you plant in the ground or in containers, having a few herbs handy can really brighten things up for the home cook too. Here are some tips for using your fresh herbs:

HERB OIL Use in dressings or as a sauce or condiment for vegetables, fish, or chicken. Toss with pasta, quinoa, or even rice! Blend 2 cups fresh herbs of your choice and 1 quart of oil in a blender or food processor with a pinch of salt. Store in the fridge.

HERB CRUST Chop fresh herbs, mix with panko, buzz in a food processor. Dredge your fish in the mixture before baking or sautéing.

BEVERAGES Garnish your favorite cocktail or a fresh squeezed Kauai lemonade with a sprig of rosemary, mint, or basil. No muddling required, just place the herb on top. As you bring the beverage to your nose, the aroma wafts up as you take your first refreshing sip.



GARDENER'S TIP



Mahalo to Hukilau Bartender and Food Runner Mike T. for turning us on to some delightful dirt! Organic soil available for pick-up in Moloa'a. Call 635-1586.