

Maui

NŌ KA 'ŌI



HAWAIIAN HOLIDAY RECIPES



Photo by Mieko Horikoshi

Nothing brings people together over the holidays like good food and libations. Whether you're on Maui or the mainland, a local or a guest, these recipes are perfect for celebrating with friends and family island-style!

Mele Kalikimaka Me Ka Hau'oli Makahiki Hou!

COCKTAILS



NŌ KA 'OI PUNCH

Photo by
Mieko
Horikoshi

Courtesy of chef Cameron Lewark

Makes 16-20 Servings

INGREDIENTS

- 2 cups dark rum
- 2 cups light rum
- 2 cups pineapple juice
- 8 cups ginger ale
- 1 cup fresh lime juice
- 1 cup simple syrup
- 1 cup grenadine
- 4 cups assorted berries, plus more for garnish

DIRECTIONS Place all ingredients in a punch bowl and stir. Serve over ice. Garnish with berries.

COCKTAILS

LILIKO'I-COCONUT HOT BUTTERED RUM

Courtesy of Becky Speere, dining editor, Maui Nō Ka 'Ōi Magazine

Makes 2 Cocktails

INGREDIENTS

2 teaspoons unsalted butter, room temperature
1 cup boiling water
2 tablespoons liliko'i puree, warmed
2 (1-ounce) shots Kula Coconut Rum
2 (1-ounce) shots Kula Dark Rum
2 rounded teaspoons crystallized Maui Bees raw honey, or to taste
orange peels, for garnish

DIRECTIONS Divide butter, hot water, liliko'i puree and rums between two mugs and stir. Add honey. Garnish with orange peels.



Photo by Becky Speere

APPETIZERS

MASCARPONE POLENTA WITH SUN-DRIED TOMATO PESTO



Courtesy of chef Eric Morrisette

POLENTA

Prep Time: 20 Minutes | Makes 10-15
Servings (app) or 6 Servings (entree)

INGREDIENTS

2 cups chicken or vegetable stock
1½ teaspoons garlic, minced
2 cups fine cornmeal
2 cups heavy cream, half-and-half
or whole milk
salt and pepper, to taste
¼ cup mascarpone
½ teaspoon fresh rosemary, chopped
Italian parsley, for garnish

DIRECTIONS Add stock and garlic to a large pot and bring to a simmer. Slowly stir in cornmeal. Add 1 cup heavy cream,

stirring until absorbed. Add remaining cream and stir constantly to incorporate. Remove from heat. Season with salt and pepper (to taste). Stir in mascarpone and rosemary. Pour into a 9-by-14-inch buttered pan and spread evenly. Quickly smooth top before it sets. Refrigerate until firm. Cut into 1-inch squares and transfer to platter. Serve at room temperature with a dollop of sun-dried tomato pesto (see recipe). Garnish with parsley.

SUN-DRIED TOMATO PESTO

Prep Time: 30 Minutes | Makes 2 Cups

INGREDIENTS

1 cup sun-dried tomatoes
in olive oil, drained
3 cloves garlic

1 cup fresh basil leaves
¼ cup pine nuts
½ cup Parmesan cheese
pinch red pepper flakes, or to taste
½ cup extra-virgin olive oil
salt and pepper, to taste

DIRECTIONS Process together sun-dried tomatoes, garlic, basil, pine nuts, cheese and red pepper flakes in a food processor cup. Stop and scrape down sides. Turn processor on low and slowly drizzle in olive oil, scraping down sides as needed. Add salt and pepper (to taste) and pulse until well blended. Refrigerate in an airtight container up to 1 month.

APPETIZERS



POKE

Photo courtesy of the Westin Nanea Ocean Villas

Courtesy of chef Ikaika Manaku

Prep Time: 30 Minutes | Makes 5-6 Servings

INGREDIENTS

- 2 pounds fresh 'ahi, diced
- ¼ cup ogo seaweed, chopped
- ½ tablespoon fresh ginger, minced
- 2 tablespoons green onion, chopped
- 2 tablespoons sesame seeds, toasted
- 1 tablespoon sambal chili paste
- 2 tablespoons toasted sesame oil
- Hawaiian salt, to taste
- 2 tablespoons *tobiko* (orange flying-fish roe), optional

DIRECTIONS

Add all ingredients to large, chilled bowl and mix lightly; do not over-mix. Serve chilled.

Tip: No ogo? Trade out for cucumbers: Slice ½ cup cucumbers very thin. Place in a colander and sprinkle all over with salt. Put in the sink and allow to drain 30 minutes. Squeeze well to remove excess water before using.

APPETIZERS

ONAGA (SNAPPER) CEVICHE

Courtesy of chef Jason LaMotte

Makes 8-10 Servings

CEVICHE

INGREDIENTS

- 2 pounds *onaga* (red snapper), diced
- 2 cups fresh lime juice
- 8 fingerling potatoes
- 2 ears fresh corn, kernels blanched and cut off cob
- 1 cup Hawaiian Chili-Pepper Water (See recipe.)
- $\frac{1}{4}$ cup fresh cucumber juice
- $\frac{1}{2}$ red onion, very thinly sliced
- $\frac{1}{2}$ cup fresh cilantro, minced
- $\frac{1}{2}$ English cucumber, sliced
- 3 Fresno chili peppers, seeded and finely diced
- 2 tablespoons *tobiko* (orange flying-fish roe), optional
- 1-2 pinches micro cilantro, optional

DIRECTIONS Place fish and lime juice in a bowl and mix gently. Cover and refrigerate 45 minutes. Bring a pot of water to a boil. Add potatoes and cook until tender, 5 to 7 minutes. When cool enough to handle, peel and slice into small rounds. Place in a bowl and add 1 cup Lime Vinaigrette (see recipe). Cover, refrigerate and marinate 1 hour, then drain in a colander. Set aside. Drain fish and replace in bowl. Add cucumber juice, onions, cilantro, cucumbers, 1 cup Hawaiian Chili-Pepper Water (see recipe) and chilis and toss to combine. Add Coconut-Mango Dressing (see recipe) and toss gently. Serve with potatoes and garnish with *tobiko* and micro cilantro (if using).

HAWAIIAN CHILI-PEPPER WATER

INGREDIENTS

- 1 hot chili pepper, bruised (e.g., lightly smashed)
- 3 cups water
- 1 clove garlic, bruised
- 1 teaspoon salt

DIRECTIONS Place all ingredients in a Mason jar and shake until salt is dissolved. Cover and refrigerate up to 1 month.

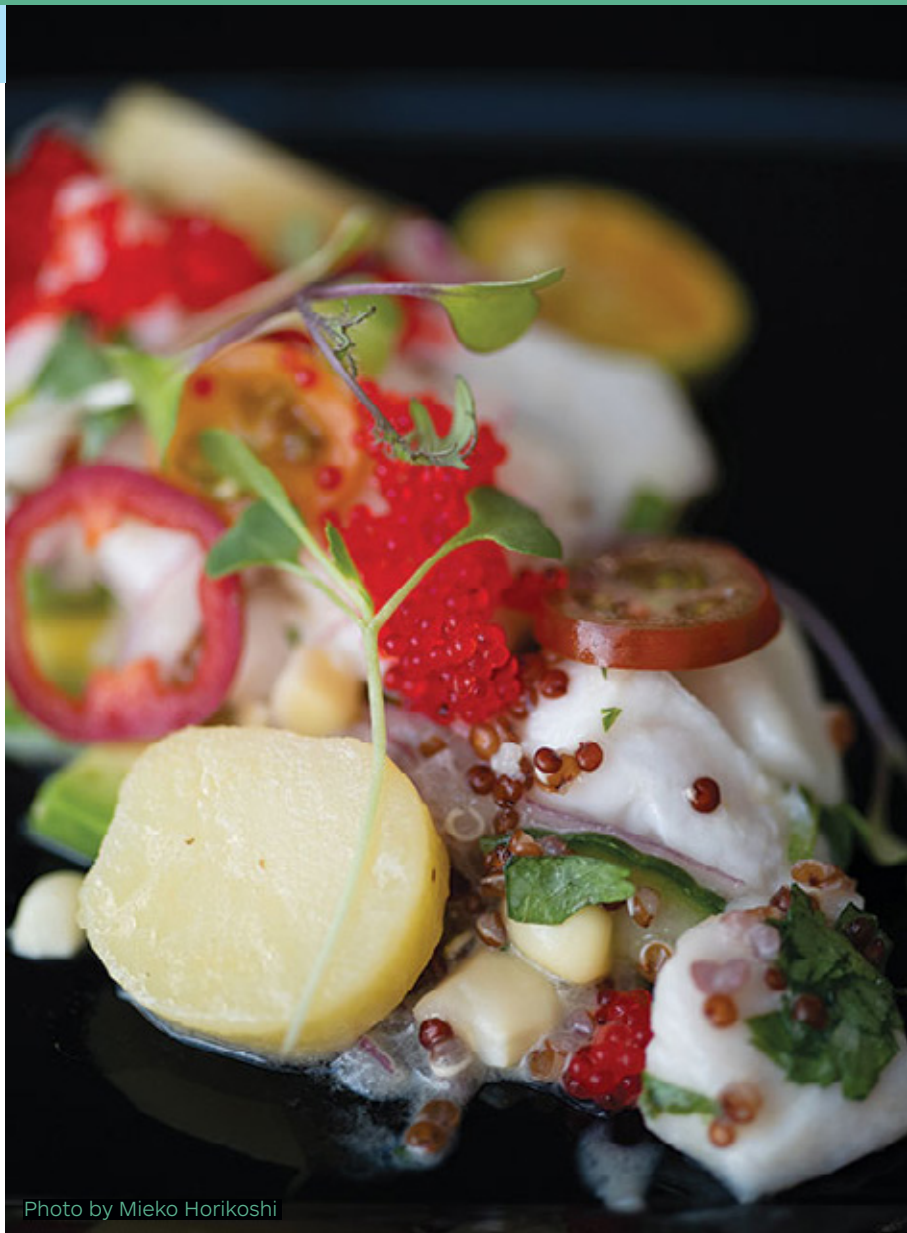


Photo by Mieko Horikoshi

LIME VINAIGRETTE

Courtesy of Flavors of the Southern Coast, Cooking with Tommy Bahama, by Rick Rodgers

INGREDIENTS

- $\frac{2}{3}$ cup vegetable oil
- 2 tablespoons fresh lime juice
- 2 teaspoons Creole or Dijon mustard
- $\frac{1}{2}$ teaspoon sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

DIRECTIONS Add all ingredients to a blender cup and blend on high 15 to 20 seconds.

COCONUT-MANGO DRESSING

INGREDIENTS

- $\frac{1}{8}$ cup mango puree
- 3 tablespoons *aji amarillo*
- $\frac{1}{2}$ cup coconut milk
- 1 cup olive oil
- salt and cracked pepper, to taste

DIRECTIONS In a blender, pulse together mango puree, *aji amarillo* and coconut milk. Turn blender on low and slowly drizzle in olive oil until emulsified. Season with salt and pepper (to taste).

ENTREES

BRASATO AL BAROLO (WINE-BRAISED BEEF SHORT RIBS)



Photo by Mieko Horikoshi

Courtesy of chef Roger Stettler

Prep Time: 3 Hours | Makes 4-6 Servings

INGREDIENTS

Marinade

- 1 onion, diced
- 1 carrot, diced
- 1 celery stalk, diced
- 1 stalk Italian parsley, finely chopped
- 1 (6-inch) sprig fresh thyme
- 1 (4-inch) sprig fresh rosemary
- 5 cloves garlic, minced
- 2 bay leaves
- 1 teaspoon cracked black peppercorns
- 3 pieces star anise
- 1 (750 ml) bottle Barolo wine

Ribs

- 2 pounds boneless beef short ribs
- 3 tablespoon canola oil
- salt and pepper, to taste
- 2 quarts beef stock

DIRECTIONS Place marinade ingredients in a large bowl or Tupperware and stir to combine. Add ribs and toss gently to coat. Cover and refrigerate 24 hours. Preheat oven to 320 F. Add oil to a frying pan and place over medium-high heat. Remove ribs from bowl, reserving marinade. Working in batches, sear ribs on all sides until browned. Set aside. Pour marinade into a large pot and bring to a boil. Skim off foam. Use a little marinade to deglaze

pan. Place ribs in a Dutch oven or deep baking pan. Add marinade and stock and toss to coat. Cover ribs with parchment paper and foil or place lid on Dutch oven. Braise 2 to 3 hours.

Getting Technical: Deglazing

When making gravy or sauce, add a little broth to the pan and then scrape up the brown bits (the fond) with a spatula. This is known as “deglazing,” and adds a caramelized flavor to your gravy.

[Watch chef Stettler as he masterfully crafts this dish.](#)

ENTREES

GINGER-STEAMED MOI



Photo by Mieko Horikoshi

Courtesy of chef Tylun Pang

Prep Time: 20 Minutes | Cook Time: 15 Minutes
Makes 6-10 Servings

INGREDIENTS

- 4 whole moi (1½ pounds each), scaled and cleaned
- 4 teaspoons kosher salt
- 12 *lup cheong* (Chinese sausage), sliced 1/8-inch thick on the bias
- 4 teaspoons chung choi (salted turnips), rinsed and minced
- 4 tablespoons fresh ginger, peeled and julienned
- ½ cup oyster sauce
- ¼ cup soy sauce
- ½ cup peanut oil
- 4 green onion stalks, julienned on the bias
- 1 small bunch Chinese parsley

DIRECTIONS Fill the bottom of a three-tiered bamboo steamer with water and place a cheesecloth in the top tier. Place steamer over high heat and bring to a boil. Spread moi on a serving dish and season with salt. Top with *lup cheong*, chung choi and ginger. Place dish on top of cheesecloth in top tier and gather cloth together in the center. Cover and steam 15 minutes, or until flesh readily flakes from the bone. Remove lid and lift cheesecloth/dish out of steamer. Remove cheesecloth and set dish aside. In a small bowl, combine oyster and soy sauces. Spoon over fish. Heat peanut oil in a small saucepot over high until it smokes slightly. Carefully drizzle over fish. Garnish with green onions and parsley.

ENTREES

BACON-WRAPPED MAUI VENISON

Courtesy of chef Chris Kulis

Prep Time: 40 Minutes |

Makes 4 Servings

INGREDIENTS

Marinade

8 cloves garlic, smashed
olive oil, enough to cover venison
8 sprigs fresh rosemary
1 tablespoon cracked pink peppercorns
small bunch fresh thyme, roughly chopped

Venison

4 venison tenderloins
20 strips thick-sliced smoked bacon
½ cup grapeseed oil

DIRECTIONS Place marinade ingredients in a deep dish and stir to combine. Add venison and turn several times to coat. Add more oil (if needed) to cover meat. Cover and marinate in refrigerator 8 hours, or overnight. Remove venison from marinade and drain on paper towels. Discard marinade. Lay 5 strips of bacon on a sheet of plastic wrap and place 1 tenderloin across bacon perpendicularly. Roll bacon and venison into a log and tie ends of plastic wrap tightly. Repeat with remaining bacon and venison. Bring a large pot of water to a boil. Poach venison/bacon packets 10 minutes. Remove and let rest 10 minutes, then remove plastic wrap. Heat oil in a skillet over medium-high. Sear bacon-wrapped venison, spooning oil over meat, until golden brown. Let rest 10 to 15 minutes, then slice into 2-inch portions.



Photo by Mieko Horikoshi

ENTREES

HERB-ROASTED TURKEY



Photo by Miekko Horikoshi

Courtesy of Diane Woodburn

Prep Time: 30 Minutes | Brine: 12-24 Hours | Roasting Time: 4-5 Hours | Makes 15-20 Servings

PART 1 INGREDIENTS

Brine

- 2 gallons very cold water, divided
- 1 cup salt
- 1 cup brown sugar
- 2 oranges, quartered
- 2 lemons, quartered
- 1 small bunch fresh thyme
- 1 sprig fresh rosemary
- 1 sprig fresh sage
- 1 teaspoon whole peppercorns
- 1-2 cinnamon sticks
- 1 (20-pound) whole turkey

Homemade Broth

- turkey neck and giblets
- 1 quart water
- 2 large carrots, roughly chopped
- 2 stalks celery, roughly chopped
- 1 onion, diced

DIRECTIONS To a large, deep pot, add 1½ gallons water, salt and brown

sugar. Stir until dissolved. Squeeze orange and lemon quarters into pot, then toss in the rinds. Add thyme, rosemary, sage, peppercorns and cinnamon sticks and stir to combine. Remove neck and giblets from turkey cavity and set aside. Place turkey in pot, breast-side down. Add remaining water. Turkey should be fully immersed. Cover and refrigerate 12 to 24 hours. Add homemade broth ingredients to a soup pot and bring to a boil. Reduce to a simmer and cook 1 to 2 hours. Remove from heat and store in an airtight container in the fridge.

PART 2 INGREDIENTS

Turkey

- 1½ tablespoons kosher salt
- 1 teaspoon ground black pepper
- 2 teaspoons fresh thyme leaves
- 4 fresh sage leaves
- 2 teaspoons tarragon leaves
- 1 teaspoon paprika
- 1 box chicken broth, for basting
- already-brined turkey

Gravy

- 2 cups Homemade Broth (See recipe.)
- ¼ cup milk
- 3 tablespoons cornstarch

½ cup dry white wine

DIRECTIONS Preheat oven to 350 F. Remove turkey from brine and rinse thoroughly inside and out. Pat outside dry. Place in a roasting pan and season with salt and pepper. Add thyme, sage and tarragon to a small bowl and mash together. Rub herbs onto turkey inside and out. Sprinkle with paprika. Cover loosely with tinfoil and roast, basting occasionally with chicken broth until internal temperature in the thickest part of the thigh reaches 164 F, about 4 to 5 hours (12 to 13 minutes per pound). Remove from oven and place on a carving board. To make gravy, skim turkey fat from roasting pan and discard. Pour homemade broth into pan and place over medium heat. Using a wooden spoon, scrape bottom of pan to release the fond (the brown bits of caramelized juices from roasting the turkey). Mix cornstarch and milk in a measuring cup until smooth. When broth begins to simmer, slowly whisk in cornstarch mixture until well combined. Add wine and cook, stirring often, until consistency is silky. Adjust seasonings to taste.

DESSERTS

CHOCOLATE LILIKO'I AND CARAMEL TART



Tip: Weighting a pie crust ensures it does not bubble and lose its shape during baking!

Photo by chef Jessica Kapoor

Courtesy of chef Jessica Kapoor

For this recipe, use either a 9-inch round pan or a 4-by-9-inch rectangular pan.

Prep Time: 1 Hour | Makes 12-16 Servings

INGREDIENTS

Crust

- ¼ cup raw hazelnuts, skins removed
- ¼ cup raw macadamia nuts
- ¼ cup sugar
- 1 cup all-purpose flour
- pinch 'alaea sea salt (aka Hawaiian red salt)
- ½ cup unsalted butter, cubed and chilled
- 1 egg
- ½ teaspoon vanilla

Caramel

- ⅔ cup sugar
- 1 tablespoon light corn syrup
- 3 tablespoons water
- 3 tablespoons unsalted butter, cubed, room temperature
- ½ cup heavy whipping cream, room temperature
- pinch 'alaea sea salt

Liliko'i Ganache

- 4 ounces dark chocolate, 64% or higher (We like 65% Maui Ku'ia Estate dark chocolate.)

- ½ cup heavy whipping cream
- 1 ounce fresh liliko'i puree
- 1 tablespoon unsalted butter, softened

DIRECTIONS — CRUST

Preheat oven to 300 F. Spread hazelnuts and macadamia nuts on a cookie sheet. Toast 10 to 15 minutes, or until golden. Cool completely and set aside, reserving 2 tablespoons for garnish. Increase oven temp to 350 F. Add nuts and sugar to a food processor and pulse until roughly ground. Add flour and salt and pulse until finely ground. Add butter and pulse until no large pieces remain. Add egg and vanilla and pulse until mixture sticks together. Scoop onto a lightly floured surface and knead gently to incorporate. Wrap in plastic wrap and chill 1 hour. Remove plastic wrap and roll crust to the size of the pan, plus 1 inch on all sides. Spray pan lightly with oil and lay in dough gently, tucking it into corners and sides of pan. Trim extra dough from top edges. Crumple a piece of parchment paper to soften, then spread it back out and lay it on top of crust. Fill parchment with dried beans, uncooked rice or pie weights. Bake 15 minutes. Remove parchment and beans/rice/weights and bake an additional 10 to 15 minutes, or until edges are golden brown. Remove and cool completely.

DIRECTIONS — CARAMEL

Place a heavy-bottomed saucepan over medium heat. Add sugar, corn syrup and water and stir to combine. Wash down sides with a wet pastry brush to prevent crystallization of sugar molecules. Bring to a boil over medium heat, then increase heat to high and cook, stirring continually, until syrup turns medium- to dark-amber, about 4 to 6 minutes. Remove from heat and immediately add butter. (Be careful: mixture will bubble vigorously.) Add cream and stir again. Return to stove and cook until mixture reaches 242 F. Remove from heat and cool 20 to 30 minutes. Pour into crust and chill 20 to 30 minutes. Sprinkle with 'alaea salt.

DIRECTIONS — LILIKO'I GANACHE

Chop chocolate into small pieces and place in a metal bowl. Set aside. Add cream to a saucepan and bring to a boil. Pour cream over chocolate and let sit 1 minute. Using a rubber spatula, mix in small circles, starting from the center and gradually moving outward until ganache is evenly combined. Add butter and stir to incorporate. Add liliko'i puree and mix well. Cool 10 to 15 minutes then pour ganache over firm caramel. Tap pan lightly on countertop to spread ganache. Sprinkle with reserved nuts and refrigerate 1 hour. Slice with a warm knife.

[Watch chef Jessica Kapoor make the caramel filling for this delicious tart!](#)

DESSERTS

MILK CHOCOLATE ALMOND CAKE WITH SPICED FIGS

Courtesy of chef Anton Haines

Prep Time: 1 Hour | Makes 12-16 Servings

INGREDIENTS

Milk Chocolate Almond Cake

- ¾ cup butter
- 9 ounces fine-quality milk chocolate, roughly chopped
- 3 whole eggs
- 3 egg yolks
- ⅔ cup brown sugar
- 2 cups almond flour, ground ultrafine
- ¾ cup almonds, chopped
- 1 cup Medjool dates, pitted and roughly chopped

Spiced Figs

- 12 ounces (1½ cups) figs, chopped
- 3 tablespoons powdered sugar
- 2 cinnamon sticks
- 2 vanilla beans
- 2 pieces star anise
- 2 cups simple syrup
- 1 tablespoon corn syrup
- zest of 1 orange
- whipped cream, optional

DIRECTIONS Preheat oven to 325 F. Add chocolate and butter to a double boiler. Melt, stirring often, until well combined. Set aside to cool. In a separate bowl, beat together eggs, yolks and sugar until light in color and double in volume. Carefully fold chocolate mixture into egg mixture. Fold in dates, almond flour and almonds until just incorporated. Pour into buttered 9-inch round cake pan and bake 45 minutes. Cake should be moist when done. Toss together figs and powdered sugar and set aside. Add cinnamon sticks, vanilla beans, anise, simple syrup, corn syrup and orange zest to a stock pot and bring to a simmer. Cook 8 minutes. Add figs and simmer 2 to 3 minutes more, or until figs just give to the touch. Remove figs from syrup and set aside. Serve cake topped with figs and a drizzle of syrup and whipped cream (if using).



Photo by Nina Kuna

WHERE TO BUY

CONDIMENTS

ABC Stores
abcstores.com

Foodland
foodlandstores.com

Island Gourmet Market
islandgourmethawaii.com

Takamiya Market
danismaui.com

DAIRY

Foodland
foodlandstores.com

Haleakala Creamery
haleakalacreamery.com

Island Grocery Depot
islandgrocerydepot.com

Tamura's Market
tamurasmarket.com

FISH & SEAFOOD

Oki's Seafood Corner, Foodland Market, Kahului
808.871.5922

Whole Foods Market
wholefoodsmarket.com

FRUITS & VEGGIES

Island Grocery Depot
islandgrocerydepot.com

Takamiya Market
danismaui.com

LIBATIONS

Tamura's Fine Wine
tamurasfinewine.com

Wailea Wine
waileawine.com

Whole Foods Market
wholefoodsmarket.com

MEAT & POULTRY

Island Grocery Depot
islandgrocerydepot.com

Maui Prime Fine Foods
mauprime.com

Takamiya Market
danismaui.com

Whole Foods Market
wholefoodsmarket.com

SPECIALTY ITEMS

'Alaea Sea Salt
ABC Stores
abcstores.com

Takamiya Market
danismaui.com

Island Gourmet Market
islandgourmethawaii.com

Chocolate (dark and milk)
Maui Ku'ia Estate Chocolate
mauichocolate.com

Honey
Maui Bee Farm
mauibeeffarm.com

Kula Rum
kularum.com

Liliko'i puree
perfectpuree.com/product/passion-fruit-concentrate/

Mango puree
perfectpuree.com/product/mango/

Nuts
Island Gourmet Market
islandgourmethawaii.com

ABC Stores
abcstores.com

Ogo seaweed
Kona Cold Lobsters
konacoldlobsters.com

Foodland
foodlandstores.com

Venison
mauinuivenison.com