

## Kau Kau Korner

*Local Style Recipes from the Class of '65*

### ***Li-Hing Mui Pineapple Ova Vanilla Ice Cream. (Alan Aana)***

Buy chunk-style pineapple in cans. Or, fresh mo betta. Drain juice from pineapple, and put pineapple in bowl. Sprinkle li-hing mui powder, not to much. Mix too-getta until chunks are covered evenly. Da juice will mix wit da li-hing mui and turn dark orange. More li-hing powder, da darker da orange. Den, wit your favorite vanilla ice cream in a nuda bowl, spoon da mix on top, and top with whip cream. Wen kau kau, make suwa you get pineapple and vanilla in one scoop. ONO-LICIOUS !!!

### ***Crock Pot Kalua (Norma Imada Yamamoto)***

#### **Ingredients:**

4# pork butt (trim fat, cut into 2" squares)  
1 Tbsp. shoyu  
4 Tbsp. liquid smoke

#### **Cooking Instructions:**

Put in crock pot for at least 3 hours.  
Shred with 2 forks  
Add 1 Tbsp Hawaiian salt (or to taste) at end.  
Can serve with Hawaiian sweet rolls for an added treat!

### ***Kailua Elementary's Shortbread Cookies (Patricia Haller's In-Laws)***

Contributor: Lehua

#### **Ingredients:**

1/2 lb Butter  
2 Eggs  
1 C Sugar  
3 C Flour  
2 tsp Vanilla

#### **Cooking Instructions:**

Cream butter with sugar first. Add vanilla. Add flour. Mixture will be very dry. Drop by teaspoon on un-greased baking sheet, or for the traditional kind, press down on a un-greased cookie sheet with sides. Bake at 300 degrees for 40 min. or until done. Cookies will not brown. Cut while still hot. Don't over cook.

#### **Additional Comments:**

Lehua worked at Kailua in the 80's and the baker, Stella Wakamatsu, cut the recipe down from 12 dozen to this. Melt in your mouth reminder of small kid time.

You might already have this recipe but, if not, it's a good one to keep on hand IF you're going to make one of those really delicious moist desserts calling for Sweetened Condensed Milk!! I wonder if Splenda could be substituted for the sugar? If you know, please tell me! *Patricia Haller*

### **Homemade Sweetened Condensed Milk**

1/3 c boiling water

4 Tbs butter

<sup>3</sup>/<sub>4</sub> c sugar

<sup>1</sup>/<sub>2</sub> tsp pure vanilla extract

1 c dry powdered milk

With an electric mixer blend first 4 ingredients. Add

Powdered milk; blend until thick. Store in fridge up to a week.

Makes the equivalent of one 14 oz. can.