**Roy’s Hawaiian Martinis**

### Spam Piggies in a Blanket

Chris & Mel

1 12-ounce can Spam 25% Less Sodium

1 (3-ounce) package cream cheese, softened

1 (8-ounce) can pineapple tidbits, drained

2 teaspoon honey mustard

1 can refrigerated crescent roll dough

Cut SPAM® into 8 equal pieces, about ¼ to ½-inch. Fry Spam in a non-stick skillet or cast iron skillet until brown on both sides. (You probably won’t need to use any oil.) Cool.

In bowl, combine cream cheese, pineapple and mustard; mix well. Separate the dough on baking sheet. Place 1 slice SPAM® on large end of each roll. Spread cream cheese mixture over SPAM® and roll up. Prepare recipe to this point and bake at my house. Bake in preheated 350-degree oven for 20 minutes or until golden brown. Cut each piece in half and serve.

**California Roll Sushi**

Whole Foods

**Hawaiian Poke**

Serves 4

1 pound ahi steaks

Soy Lime Dipping Sauce: Mix all together and adjust seasoning.

½ cup soy sauce

2 tablespoons rice vinegar

2 tablespoons fresh lime juice

1 teaspoon wasabi

2 tablespoons green onion, thinly sliced

1 English cucumber, thinly sliced

garnish: chopped cilantro

Dice ahi into ½-inch pieces; stir in Soy Lime Sauce and green onion. Refrigerate at least 2 hours or overnight. Refrigerate 4 small wine glasses. Remove ahi mixture and glasses from the refrigerator. Line glasses with cucumber slices. Spoon in the ahi mixture. Line the top edge of the glass with thinly sliced cucumber to create a decorative edge. Garnish with cilantro.

**OR**

 1 pound ahi tuna, cut into 1/2 inch dice

 1/4 cup minced maui onion

 1 teaspoon grated ginger

 3 tablespoons scallions, thinly sliced

 3 tablespoons soy sauce

 1 teaspoon toasted sesame oil

 2 teaspoons toasted sesame seeds

 1 teaspoon red pepper flakes

 Juice of half lime

# Veggie Spring Rolls at Freddy’s

**Peanut Sauce**: Whisk together sauce ingredients in a bowl until smooth. Set aside.

* 2/3 cup hoisin sauce
* 1/3 cup creamy peanut butter
* 1/3 cup water
* 3 tablespoons fresh lime juice
* 1 1/2 tablespoons soy sauce

**Chicken Yakitori**

Corey & Whitney

Serves 4 Bobby Flay

1/4 cup pureed daikon radish
1/3 cup mirin
1/3 cup sake
2 tablespoons canola oil
2 tablespoons low-sodium soy sauce
Few dashes hot sauce, such as Tabasco, plus more for serving
2 pounds boneless, skinless chicken thighs
Salt and freshly ground black pepper
8 ounces rice noodles, cooked according to directions, shocked in cold water and drained well
8 ounces mizuna

Special equipment: 6-inch wooden skewers, soaked in cold water for at least 1 hour

Whisk together the radish puree, mirin, sake, oil, soy and hot sauce in a large bowl. Add the chicken and toss to coat. Cover and refrigerate for at least 2 and up to 8 hours.

Clean and oil grill. Preheat over high heat.

Using 2 skewers for each chicken thigh, thread the edges of the meat onto the skewers. Sprinkle with salt and pepper. Grill until charred and cooked through, about 6 minutes per side. Transfer to a cutting board.

**Plain Rice**

**Macadamia Nut Cream Pie**