



Poke

- 1.5 lbs of sashimi grade Ahi tuna steaks
- ¼ cup green onion, chopped
- 3 tablespoons of tamari soy sauce
- 1 teaspoon sesame oil
- ¼ teaspoon chili flakes

1. Cut the tuna into small cubes.
2. Gently mix the tuna cubes with the remaining ingredients.

Spam Musubi

- 1 can Spam
- 2 tablespoons brown sugar
- 2 tablespoons soy sauce
- 3-4 cups cooked sushi rice
- 3 sheets nori, cut into 2-inch strips (9 strips)

1. Slice Spam into 8 or 9 slices.
2. In a bowl, combine soy sauce and sugar and stir until sugar is dissolved. Set aside.
3. In a pan over medium heat, heat oil. Add Spam slices in a single layer and cook, turning once or twice, for about 1 to 2 minutes on each side or until slightly crisp. Add soy sauce-sugar mixture and continue to cook, turning Spam slices once or twice, until liquid is fully absorbed. Remove from pan.
4. Lay nori seaweed shiny side down on a flat working surface. Place musubi press in the center of the seaweed. Spoon about ⅔ cup of cooked rice into mold. Press down rice to pack tightly into about 1-inch thick. Pull up mold to release rice block.

5. Place a grilled Spam slice on top of block of rice. Fold one end of the seaweed over and tuck between the Spam and rice and then fold the other side of the seaweed over wrap around the rice and Spam. Moisten edge of seaweed to seal.

Haupia

- 2 cups coconut cream (about 1 can; if your can is a little bit less than 2 cups, add milk to make it 2 cups)
 - 1/3 cup sugar
 - ½ cup cornstarch
 - ¾ cup water
1. Whisk together sugar, cornstarch, and water. Set aside.
 2. Heat up coconut cream on med heat until warm.
 3. Add the sugar and cornstarch mixture to the coconut cream. Stir continuously until it thickens, about 15 minutes. It's ready when it coats the back of a spoon.
 4. Pour into an 8x8 ceramic or glass baking dish. Refrigerate until the haupia solidifies.
 5. When ready to serve, cut into squares.