

TIKI KON AIR
TAKES YOU THERE

TIKI KON AIR
FLIGHT #13
JULY 10-12, 2015
RED LION AT THE QUAY
VANCOUVER / PDX

Bar Tour Cookbook

CLASS COOKING

WWW.TIKIKON.COM

TIKI KON AIR
FIRST CLASS ROUND TRIP COACH
FLIGHT 13 • JUL 10-11 • PDX

CUSTOMS OF TIKER
Upon inspection coverage may be required for carrying the following:
 ANCIENT CURSE
 MYSTICAL IDOLS
 RARE RUM/SPIRITS
 POISON DARTS
 SHUNKEN HEADS
 SCORPIONS

MARKET PLACE
TRADITIONAL VICE
VIRO
QUAY ATTENDANCE CLASS
HALE PELE
2015 ENTRY VISIT
WARSHIP TASTING ROOM
EMARKED 7-12-13
7-13
7-13

IN FLIGHT MEAL BANQUET
BACK OF VOO DOO LOUNGE
EMARKED JULY 10
LAVA LOUNGE
MUNKTIKI MANOR
SUNDAY BAMBOO CRAFTSMAN COMPANY FINALE PARTY
CLASS COOKING
CMW AUTOCRAFT
BC REYNOLDS
EXOTIC STRUPS
HAND CRAFTED
copy pilot



**Hands-On Cooking Classes-
for Everyone!**

110 E 15th St
Vancouver, WA 98663

Kim Mahan- Owner and Chef

(360) 600-8006



Hawaiian Coleslaw

Salad:

- 1 14 oz package of shredded coleslaw mix (usually cabbage and carrots)
- 2 11 oz cans mandarin oranges drained, reserve liquid
- 1 20 oz can pineapple tidbits drained

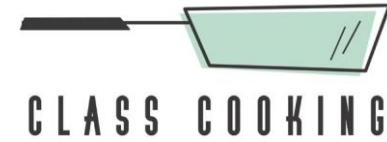
Place all ingredients into a large bowl and toss together.

Dressing:

- ½ cup mayonnaise
- 1 ½ tsp ground ginger
- ½ tsp nutmeg
- ¼ tsp white pepper
- 1 tsp salt
- 2 tbsps reserved orange juice

Place all ingredients together in a bowl and whisk until blended. Pour dressing over salad and stir together. Chill for a minimum of 1 hour before serving.

Serves 8.



Marinated Vegetables

Marinade:

- 1 cup vegetable oil
- 1 cup olive oil
- 2 cups white wine vinegar
- 2 cup sugar
- 6 cloves garlic minced
- 2 tbsp mustard
- 1 cup tarragon minced
- 2 tsp salt
- ½ tsp pepper

Whisk together.

Salad:

- 1 lb cauliflower cut into bite size pieces
- 1 green peppers cut into ½" dice
- 1 lb carrots cut into rounds
- 1 lb broccoli cut into bite sized pieces
- 1 lb mushrooms cut in half
- 3 small zucchini cut in half and into half round slices

Place first 4 vegetables into a nonreactive bowl and stir together with marinade. Marinate overnight. Add mushrooms and zucchini and marinate for another 8 to 12 hours.

To serve:

- 1 lb cherry tomatoes
- ¼ cup chives chopped
- Stir in tomatoes. Adjust seasoning and sprinkle with chives to garnish.

Serves 8 to 10.



Hawaiian Macaroni Salad

1 lb salad macaroni
½ cup cider vinegar

Boil macaroni in salted water. Cook macaroni until soft and over cooked, about 3 minutes more than the package instructions. Drain and place it in a large mixing bowl. Add vinegar and stir until absorbed.

Dressing:

2 cups milk
2 cups mayonnaise
¼ cup brown sugar
salt and pepper to taste

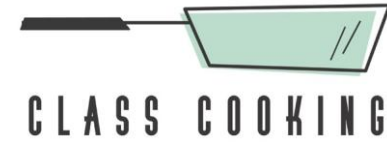
Whisk together.

Salad:

1 bunch green onions thinly sliced
1 cup grated carrots
2 celery ribs thinly sliced

Stir dressing into macaroni. Add vegetables and stir to combine. The mixture will be soupy but the macaroni will absorb the dressing. Pour salad into a serving bowl and refrigerate for 1 hour or overnight. Stir just before serving.

Serves 8 to 10.



Teriyaki Chicken

2 lbs Chicken tenders, or thigh meat
This marinade works well for beef and pork also.

Marinade:

½ cup soy sauce (I use mushroom soy sauce)
1 cup orange juice
1 tbsp lemon juice
1 tsp sugar
2 cloves garlic minced
1 tsp ground ginger powder

Place all ingredients into a mixing bowl and whisk together.

Place meat into a shallow nonreactive container (glass, plastic or stainless). Pour marinade over the meat, stir to coat. Marinate for 8 to 24 hours. Cook on preheated BBQ, or under a preheated broiler. Cook 4 to 5 minutes per side for chicken, depending on the meat's thickness. Remove from heat and cover with foil to keep warm until ready to serve.

Serves 6 to 8.



Kalua Pork

- 6 lbs pork butt roast
- 1 ½ tbsps Hawaiian sea salt (I like Alaea red sea salt)
- 4 cloves garlic peeled
- 1 ½ cups apple cider
- 4 tsps liquid smoke

Pierce pork roast with fork all over. Rub with salt and liquid smoke. Place roast into a crock pot and pour in apple cider. Cover and slow cook roast on low for 16 hours turning once during cooking until meat is falling apart. I usually cook this dish overnight. Remove meat from the slow cooker and shred, adding drippings as needed for moisture. Or place slow cooker crock with lid in the refrigerator and cool over night before shredding, this way you can remove the fat. This meat is easy to reheat in the microwave or placing in a shallow baking dish and baking at 350° until heated through. Kalua pork also freezes well so it's good that this recipe makes a lot.

Serves 16.



Wine Tais

- 4 oz dry crisp white wine
- ½ oz fresh squeezed lime juice
- ½ oz orgeat syrup
- ½ oz pineapple syrup

Pour ingredients into a tumbler full of ice and stir. Add a pineapple wedge, decorative drink umbrella, or whatever drink accessory you prefer.

Measurements per bottle.

- 1 bottle dry white wine
- 3 oz lime juice
- 3 oz orgeat syrup
- 3 oz pineapple syrup

Pour ingredients into a pitcher and mix. Pour into ice filled glasses. Makes 6 drinks depending on glass size.



CLASS COOKING

Chocolate Chip Macadoodles

- 1 cup butter at room temperature
- 2 eggs
- 1 ½ cups sugar
- 1 tsp baking soda
- 2 tsps cream of tartar
- ½ tsp salt
- 2 ½ cup flour
- 3 cups sweetened shredded coconut toasted (to toast place coconut onto a sheet pan in a thin layer. Bake at 350° until golden brown. Watch closely and stir every few minutes. Coconut browns fast)
- 1 12 oz pkg mini chocolate chips

Cream butter and sugar together. Blend in eggs. Add soda, cream of tartar, salt and flour. Mix. Add coconut and mix until blended. Stir in chocolate chips. Drop 2 tbsps of dough at a time for each cookie onto a greased cookie sheet. Bake at 350° for 9 minutes until slightly browned. They will be soft so let cool for a couple of minutes before removing from the cookie sheet and cooling on a cooling rack.

Makes 4 dozen.



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