

Hawaiian Haystacks

2 (10 3/4 oz.) cans cream of chicken soup
1 c. chicken broth or water
2 c. chicken, cooked & cubed
4 c. cooked long grain rice
1 (9 1/2 oz.) can chow mein noodles
3 med. tomatoes, sliced
1 c. chopped celery
1/2 c. chopped green pepper
1/2 c. chopped green onions
1 (20 oz.) can pineapple chunks, drained
1 c. grated cheddar cheese
1/2 c. slivered almonds
1/2 c. coconut
1 (2 oz.) jar pimiento, drained & diced (opt.)

Combine soup and chicken broth in saucepan. Add chicken and simmer until heated. Put in order on your plate, beginning with rice, chow mein noodles, chicken and gravy. Then, add tomatoes, celery, green peppers and green onion. Top with pineapple chunks, grated cheese, almonds, coconut and pimiento. Makes 8 servings.

Perfect Party Punch

1 can of pineapple juice
1 liter of 7 up
1 liter of Hawaiian Punch
1/2 gallon of ice cream (vanilla or orange sherbet)
several pineapple slices

Mix pineapple juice, 7-up, and Hawaiian Punch together, add ice cream to melt slowly. Add pineapple slices as a festive garnishment.

Hawaiian Bread Dip

1 1/2 cups Hellman's mayonnaise
1 1/2 cups sour cream
2 cups chopped beef wafer
2 tablespoons parsley flakes
2 tablespoons chopped onion
1 teaspoon dill weed
1 teaspoon chives
1 teaspoon black pepper

Mix together all ingredients. Serve with crusty Bread

Oriental Chicken Salad

2 heads cabbage shredded (12 to 13 cups)
2 green onions chopped
4 cups chicken cooked, cubed
3 packages ramen noodles chicken flavored
3 tablespoons sesame seeds
1 cup chopped almonds
Dressing
¾ cup salad oil
3 tablespoons soy sauce
3 tablespoons rice vinegar
4 tablespoons sugar
1 teaspoon black pepper
3 ramen noodles seasoning packets

Break up ramen noodles in small pieces; add sesame seeds and nuts on a baking sheet. Bake at 350 degrees for 15 minutes until light golden brown. Let cool. Cut up cabbage, onions, and cooked chicken and mix together. Add noodles and nut and mix well. Mix all ingredients together for dressing and blend well. Pour over salad mixture and toss together. Let salad stand for about 1 hour, if possible, so the flavors can blend together.

Hawaiian Chicken

6 skinless, boneless chicken breast halves
2 cups teriyaki sauce, divided
6 pineapple rings
1/2 cup butter, melted
¾ cup packed brown sugar
¾ cup soy sauce
¾ cup unsweetened pineapple juice
6 tablespoons Worcestershire sauce

Place the chicken in a shallow dish with 1 1/2 cups of teriyaki sauce. Cover and refrigerate overnight.

Preheat a grill for high heat. Place chicken breasts on grill, and discard marinade. Cook for 8 minutes per side, or until juices run clear. Brush with the remaining teriyaki sauce during the last 5 minutes. When almost done, place a pineapple ring on each breast, and brush butter. In a small saucepan mix the brown sugar, soy sauce, pineapple juice, and Worcestershire sauce. Cook, on medium heat, stirring occasionally, until sugar is dissolved. Serve with chicken for dipping!

Hawaiian Punch

1 can Hawaiian Punch
1 qt. pale dry ginger ale
1 qt. 7-Up
2 tbsp. lemon juice
1 (10 oz.) pkg. frozen strawberries, broken up
Orange slices

Pour Hawaiian Punch, dry ginger ale, 7-Up and lemon juice in punch bowl. Add strawberries, ice and float orange slices on top.

Hawaiian Cake

2 c. flour
2 c. sugar
2 eggs
2 tsp. baking soda
1 (20 oz.) can crushed pineapple, with juice
1 c. coconut
1 c. chopped walnuts
Icing
1 (8 oz.) pkg. cream cheese, softened
1/2 c. butter, softened
2 tsp. vanilla
1 1/2 c. powdered sugar

Combine flour, sugar, eggs, baking soda, pineapple and juice, coconut and walnuts. Mix well with a spoon. Pour into a well greased 9x13 inch pan and bake at 350 degrees for 35 minutes. Beat cream cheese and butter until smooth. Add vanilla and powdered sugar. Let cake cool completely before icing.

Banana Hawaiian Delight

1/2 pt. whipping cream
1 c. sour cream
2 tbsp. confectioners' sugar
6 firm bananas
1 (8 oz.) can flaked coconut

Whip cream until stiff; add sour cream and sugar and whip until blended. Cut bananas into 2 inch pieces. Dip into cream mixture then roll in coconut. Chill until ready to serve.

