

\$6.1 million each for improvements at Nāwiliwili Harbor, Port Allen Harbor, and Kikiaola Harbor.

More than \$30 million for improvements for our bridges and highways island wide including the Hanalei and Wailua bridges, road widening, signals, guardrails and Lumahai hillside stabilization.

LOCAL SYLE OVERSTUFFED SALMON

Contributed by: Darren & Kimberly Cummings

Serves – 1 hungry family

Prep Time: Not too long

Cook Time: 35 - 43 minutes

Ingredients

1 - ½ slab of Salmon (commonly found in Costco)

Stuffing

1 - 5.5 oz Kamaboko

1 - pkg Imitation Crab

½ of a Sweet onion

3 - 4 pieces of Lup Cheong (Chinese Sausage)

3 cups Mayonnaise

Breadcrumbs

Salt & Pepper to taste



Drizzle Sauce

¾ cup Shoyu

3 tbsp Sugar (can be substituted with Sugar replacement)

1 tbsp minced Ginger

1 tbsp minced Garlic

Instructions

1. Preheat oven to 350 degrees.
2. Rinse Salmon thoroughly and pat dry completely.
3. Lightly coat a shallow pan with non-stick cooking spray and set ½ slab of Salmon, skin down in pan.
4. Combine all ingredients for stuffing in food processor until nicely diced. Remove from food processor and combine with about 2 ½ cups of Mayonnaise, Salt and Pepper to taste. Set small amount of Mayonnaise on the side. It will be used to smear a light coat of Mayonnaise over the stuffing mixture.
5. Spread the stuffing mixture evenly over the slab of Salmon completely covering the fish on all sides. Use the extra Mayonnaise to smear a light coat of Mayonnaise over the stuffing. Lightly sprinkle Bread Crumbs over the Mayonnaise.
6. Bake approximately 35 minutes until fish is thoroughly cooked, shorter time if you prefer your fish served rare.
7. While fish is baking prepare drizzle sauce. Mix all ingredients and bring to a simmer, use cornstarch to thicken. Drizzle over the stuffed Salmon right before eating.
8. When the fish is cooked to your liking, set oven to broil and brown the top of the stuffing about 3 minutes.
9. Enjoy with hot rice or serving pieces of Salmon in precut seasoned seaweed (nori) for lower carbohydrate meal.