

## FRESH HOMEMADE FISH CAKE

Contributed by: The Koga 'Ohana

### Ingredients:

- 3 cups Raw Fish (best if used with O'io or any White Meat Fish)
- 6 tsp Sugar
- 1 cup Cornstarch
- 6 tsp Salt
- 2 cups Water
- 3 Eggs
- Oil to fry

1. Grind Raw Fish in a food processor.
2. Add water to Fish in a large bowl.
3. Add the Cornstarch, Eggs, and Sugar to the Fish.
4. Add Salt.
5. Heat up Oil in a large wok or frying pan.
6. With your hands or a large spoon, scoop up small balls of the mixture.
7. Fry the mixture in the oil until golden brown.

Eat and Enjoy!



## RAW KONA CRAB

Contributed by: Bobby & Kerri Barros

### Ingredients:

- Fresh Kona Crab or White Crab, sectioned
- Sesame Oil
- Limu Kohu, chopped
- Inamona (Kukui Nut), chopped
- Kaua'i Alae Salt

Remove Crab Shell. Using a cleaver, turn upside down and chop the underside of the Crab in 4 to 6 sections leaving the legs and claws attached. Arrange sections in pan with Crab meat facing up. Season each section in layers. First, pour Sesame Oil in a spoon and add a few drops, then add a pinch of Inamona, a pinch of Limu Kohu, and finally, a pinch of Salt. Let it miko for about an hour, then eat!



\$4.7 million for improvements at Polihale State Park.

More than \$16 million for improvements for Vidinha and Hanapēpē Stadiums.

\$2.6 million for improvement for Kōloa Elementary and Kaua'i High School.

More than \$19 million for improvements for the Wailua-Kapa'a water systems.