

ONO KAUA'I SHRIMP BUTTER GARLIC STIR-FRY

Contributed by: Robert Kanna

Ingredients:

5 lbs Fresh Kaua'i Shrimp (head-on)
1 block Butter
6 cloves Garlic - minced

1. On medium heat, add Butter and minced Garlic to a wok type pan.
2. Allow Butter melt.
3. Add Kaua'i Shrimp.
4. Continuously stir the Kaua'i Shrimp in the Butter and Garlic mixture until cooked evenly.
Dish is done when the Kaua'i Shrimp are orange and curled. Do not overcook.

Top with chopped chives for garnish.



MISO BROILED SALMON WITH SOBA NOODLES

Contributed by: Kui Souza

Ingredients:

2 Salmon - 5-6 oz pieces
Skin and pin bones removed
Soba Noodles - Your favorite brand, cooked and served warm or cold

Miso Marinade

1/3 cup White Miso
2 tbsp Sugar
1 tbsp Mirin
2 tbsp Rice Vinegar
2 tbsp Water

Whisk all ingredients together

Combine all ingredients in a pot. Heat and stir until Sugar dissolves. Remove from heat and cool. Marinate Salmon for at least one hour. Broil for 7-10 minutes depending on thickness and desired doneness. Serve over Soba Noodles with Dipping Sauce on the side.

Soba Sauce

1/4 cup Shoyu 2 tbsp Mirin
2 tbsp Brown Sugar 2 tbsp Water

Note: Marinade and Soba Sauce can be adjusted to your taste.



Increased minimum wage to \$18 an hour within six years to help those most in need with the cost of living.

\$6 million for needy families and keiki for afterschool services.

\$4 million increase for more assistance for families in need.