

# Celebrate HAWAII'S 25th Anniversary With Make-Ahead Tropical Recipes

Hawaii is celebrating its 25th anniversary of statehood this year. But whatever state you call home, you can join in the festivities right in your own backyard with a tropical party menu featuring easy, make-ahead recipes.

These economical dishes will put a spark into any patio picnic. And because you prepare everything in advance, you can enjoy the exotic taste of the islands in minutes.

Get things off to a cool start with chilled Hawaiian Chicken Salad. Mix the fruit, seasonings and chicken a day in advance and refrigerate in an air-tight, sealed bowl. Just before the guests arrive, blend yogurt and almond slices with the fruit and chicken mixture.

This refreshing entree becomes a real tribute to the islands when you use the hollowed shells from fresh pineapples as individual serving platters. To keep the pineapple shells fresh until party time, Tupperware Educational Services suggests refrigerating the halves face down in a paper towel-lined, sealed container. Fill shells with Hawaiian Chicken Salad just before serving.

Guests will enjoy Banana Nut Bread which uses macadamia nuts to add a tropical twist to an old favorite. The bread can be made several days before the party, and it will stay just-baked fresh when stored in an air-tight container. You might want to bake two or three loaves and freeze the extras for a welcome snack throughout the summer.

What better topper for Banana Nut Bread than Tropical Cream Cheese Spread? To make this spread, combine crushed pineapple left over from the Hawaiian Chicken Salad with shredded coconut and a hint of honey. Prepare the recipe the day before the party and chill in a ready-to-serve, air-tight bowl. This creamy spread is also great with bagels for a light breakfast.

Here's a delicious variation from the traditional pitcher of tea. Fruit juices, ginger and tea are mixed together to create a winning combination of Tangy Lime Tea. Prepare the drink a day in advance and refrigerate to let the flavors blend. Garnish drinking tumblers with lime slices before serving.

To complete your Hawaiian picnic, why not try this irresistible Coconut Custard Pie? Mixing all of the ingredients in a blender makes preparation a snap. And you won't even have to worry about fixing a crust because this pie makes its own soft crust while it bakes. The pie will keep fresh for several days when refrigerated in a sealed pie taker.

Maybe you can't travel to Hawaii this summer to join in the statehood celebration. But with these easy, make-ahead recipes, you'll soon discover that the taste of the tropics is as close as your own backyard.



Photo Courtesy of Tupperware® Home Parties

### HAWAIIAN CHICKEN SALAD

- 2 cups cooked rice (do not add butter/margarine when cooking rice)
- 2 cups chopped cooked white chicken
- 1 cup fresh pineapple chunks
- 1 cup strawberry halves
- 1 cup celery slices
- 1 tablespoon lemon juice
- 1/4 teaspoon ground ginger
- 1/4 teaspoon pepper
- 1/2 cup plain yogurt
- 1/4 cup almond slices

Allow cooked rice to cool. In a large mixing bowl combine rice, chicken, pineapple, strawberries, celery, seasonings and lemon juice; mix lightly. Store mixture in air-tight sealed bowl in refrigerator. Prior to serving add yogurt and almonds to mixture; mix lightly. Garnish with additional strawberries and pineapple. Makes 4-6 servings. Serve individual portions on lettuce leaves or in pineapple shells.

### BANANA NUT BREAD

- 1 cup sugar
- 1/2 cup shortening
- 2 eggs
- 1 teaspoon vanilla
- 1 cup ripe bananas, mashed
- 2 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cinnamon
- 1 cup chopped macadamia nuts

In a large mixing bowl cream sugar and shortening, add eggs and vanilla, beat until fluffy. Add bananas. In medium mixing bowl combine flour, baking soda, baking powder, nutmeg and cinnamon; add to banana mixture. Stir in nuts. Pour into greased 9"x5" loaf pan (for smaller loaves, use two pans). Bake at 350 degrees for 45 to 50 minutes or until done. Cool in pan 10 minutes then turn onto rack and cool thoroughly.

Serve with Tropical Cream Cheese Spread.

### TANGY LIME TEA

- 1 8-oz. can of frozen limeade concentrate
- 1/3 cup unsweetened pineapple juice
- 4 teabags
- 4 cups boiling water
- 1/4 teaspoon ground ginger

In a 2-qt. pitcher, mix limeade concentrate with 4 cans of water; add pineapple juice and stir to blend.

Place teabags in 4 cups of boiling water; steep for 5 minutes. Remove teabags; add ginger while stirring tea.

Combine tea with fruit juice mixture; stir until well mixed. Chill at least 2 hours in refrigerator before serving.

Serve in tumblers over ice; garnish with lime slices. Makes eight 8 oz. servings. Variation: prepare beverage using orange spice tea.

### COCONUT CUSTARD PIE

- 2 cups milk
- 4 eggs
- 1/2 cup sugar
- 1/2 cup all-purpose flour
- 1/4 cup butter or margarine, cut-up
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1 cup flaked coconut
- ground nutmeg
- 1/4 cup toasted coconut
- 1/4 cup toasted sliced almonds

In blender container, combine milk, eggs, sugar, flour, cut-up butter or margarine, vanilla and salt. Cover; blend about 10 seconds until well mixed (do not overblend). Stir in flaked coconut. Pour egg mixture into greased 9" pie plate. Sprinkle a little nutmeg atop filling. Bake at 350 degrees for 40 minutes or till knife inserted near center comes out clean. (As pie bakes, it forms its own soft crust.) Cool. Place in 9" pie taker. Cover and chill to store. When serving, garnish with toasted almonds and toasted coconut. Makes 8 servings.

TIP: After you've baked a custard pie for the recommended time, Tupperware Educational Services suggests that you gently shake the pie to test for doneness. If the area that still appears to be liquid is smaller than the size of a quarter, the pie is done.

### TOASTED COCONUT

Spread 1/4 cup coconut evenly in shallow baking dish. Place in 325-degree oven for 10-15 minutes, stirring frequently.

### TOASTED ALMONDS

Spread 1/4 cup sliced almonds in shallow baking dish. Place in 300-degree oven for 5 minutes or until golden.

### TROPICAL CREAM CHEESE SPREAD

- 1 8-oz. package soft cream cheese
- 2 tablespoons apricot preserves
- 1/4 cup crushed pineapple
- 2 teaspoons honey
- 1/3 cup flaked coconut

Combine cream cheese, preserves, crushed pineapple and honey, mixing until blended. Add coconut and mix well. Chill. Serve with Banana Nut Bread slices. Makes 1 2/3 cups.