

# Macadamia appetizers add taste of Hawaii

If you've been lucky enough to travel to the land of blue water and red sunsets, you'll remember more than just the sights of Hawaii — you'll remember the tastes. The luau on the beach, those luscious finger-food offerings the islanders call pupu platters and certainly Hawaii's elegant snack, macadamia nuts.

Adding macadamias to just about any appetizer is one of the quickest, simplest ways of bringing the taste of Hawaii to your own back yard or patio.

It's also a way to stretch out a cup of macadamia nuts to serve a crowd.

## MACADAMIA-LEMON CHICKEN WINGS

(about 20 pieces)  
2 lb. chicken wings  
¼ cup water  
¼ cup lemon juice  
1 tsp. salt, divided  
¼ tsp. ground ginger  
1 ½ cups fresh bread crumbs  
1 cup chopped macadamia nuts  
2 eggs, lightly beaten  
¼ cup butter or margarine

Remove and discard tip portion from each wing. Cut each wing in half at joint; prick with fork times and set aside. Combine water, lemon juice, ¾ teaspoon of the salt and ginger. Add chicken pieces. Cover and refrigerate for one hour. Preheat oven to 350 degrees. In shallow dish or pie plate combine bread crumbs, macadamia nuts and remaining ¼ teaspoon salt. Dip chicken in egg and coat with bread-crumbs and nut mixture. Place on a slightly greased baking sheet. Dot with butter. Bake until golden, 35 to 40 minutes. Serve hot.

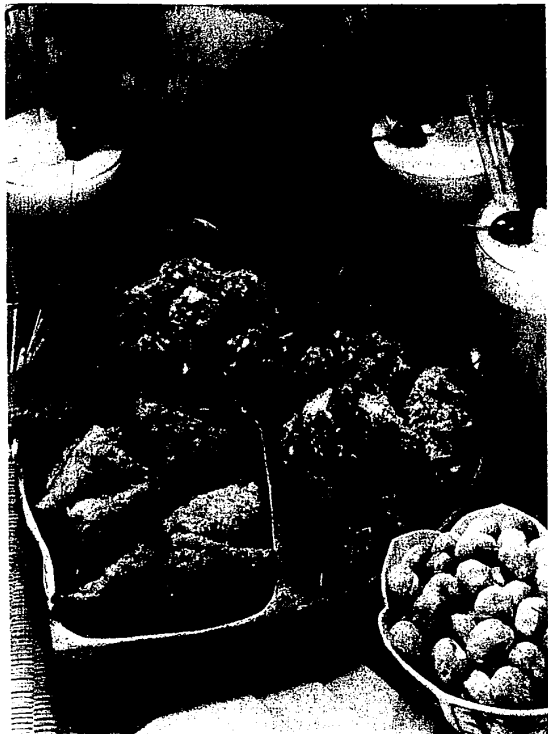
## MACADAMIA MEATBALLS

(about 6 dozen)  
1 ½ pounds ground beef  
½ cup fresh bread crumbs  
¼ cup chopped onion  
2 eggs, beaten  
2 tbsp. soy sauce  
¾ tsp. ground ginger  
½ tsp. salt  
¼ tsp. ground black pepper  
1 cup chopped macadamia nuts

Preheat oven to 375 degrees. In a large bowl combine beef, bread crumbs, onion, eggs, soy sauce, ginger, salt and black pepper; shape mixture into ¼-inch balls. Roll meatballs in macadamia nuts. Place meatballs on ungreased baking sheets. Bake 10 minutes; turn meatballs over and continue to bake until nuts are golden, about 10 minutes. Serve hot.

## MACADAMIA SHRIMP TOAST

(makes 24 pieces) 1 pkg. (7 oz.) frozen cocktail shrimp, defrosted  
½ cup chopped macadamia nuts  
1 tsp. cornstarch  
¼ tsp. sugar  
1 egg, lightly beaten  
1 tsp. soy sauce  
¼ tsp. dry sherry  
6 slices day-old firm-textured white bread  
Vegetable oil  
Finely chop shrimp. In a medium bowl combine shrimp, macadamia nuts, cornstarch, sugar, egg, soy sauce and sherry. Remove crusts from bread; cut each slice into four triangles. Spread each triangle with 1 tablespoon of the shrimp mixture, smoothing top and sides with a knife. Place vegetable oil in a saucepan or skillet to depth of ¼ inch. Heat oil to 350 degrees. Place a few shrimp toasts in hot oil, shrimp side down. Cook until golden, about 45 seconds. Turn over and cook until bread is golden, about three seconds. Remove with slotted spoon and drain on paper towels. Repeat with remaining shrimp toast, cooking a few at a time. Serve at once or refrigerate. To reheat, place on a baking sheet. Cover with foil; bake in preheated 350-degree oven until hot, about 10 minutes.



A cupful of macadamia nuts can be shared with a crowd when the hostess prepares a batch of appetizers.

## Frank facts

More than 80 years ago, cartoonist Tad Dorgan coined the word "hot dog." Today, this American specialty is eaten around the world and may even be ordered by space shuttle travelers.

An average of 50 million hot dogs are eaten every day in the U.S., according to the National Hot Dog & Sausage Council in Chicago, which celebrates National Hot Dog Month in July.

During the baseball season, the number of hot dogs sold at ball parks frequently reaches 75 percent of the attendance.

On a single summer weekend at New York's famous Coney Island, more than 100,000 hot dogs will be eaten. Nationwide, a total of over five billion hot dogs will be eaten between Memorial Day and Labor Day.

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