

### **“Maui-Style” Short Ribs**

Tried and tested, this finger-licking marinade is closest to the real thing to the famous Azeka’s Ribs Recipe.

4 pounds sliced beef short ribs  
2 cups shoyu (if using a premium shoyu like Kikkoman®, use 4 parts shoyu to 1 part water)  
1 to 2 cups brown sugar (to taste)  
1 tbsp. grated ginger (or adjust to taste)  
½ to 1 cup chopped green onions (optional)

Marinate short ribs no longer than 24 hours.  
Grill about 4 minutes on each side.

Also good with chicken or teriyaki beef.



### **“Ono-licious” Banana Bread**

2 cups sugar	½ tsp. baking powder
1 cup salad oil	½ tsp. salt
4 eggs	2 cups mashed ripe bananas
2 ½ cups flour	½ cup chocolate chips
2 tsp. baking soda	½ cup chopped nuts (optional)

Mix together sugar and salad oil. Add eggs.  
Sift dry ingredients together and add to egg mixture.  
Add bananas, chocolate chips and nuts.  
Mix well. Pour into two 8 ½" x 4 ½" loaf pans

Bake at 350° for about an hour. Makes two loaves.

### **Ala’s “Broke da Mouth” Chili Recipe**

The following is a SINGLE batch:

1 lb	hamburger
½ pkg	bacon (or more if you like)
1 T	chili powder
1 T	brown sugar
½ T	curry powder
1 can	tomato soup
1 can	kidney beans

Season with pepper and garlic.  
Cut bacon into small pieces. Fry well.  
Drain oil.  
Brown hamburger in a pot.  
Drain oil.  
Add cooked bacon to hamburger.  
Add all other ingredients (except kidney beans) and mix well.  
Add kidney beans last so that they aren’t smashed.

That’s it!



### **Ala’s Easy & Ono-licious Mochiko Chicken**

3 eggs  
1/3 cup each of - mochiko, corn starch, sugar, minced green onions  
5 T soy sauce  
Garlic, pepper to season

2-3 lbs boneless, skinless chicken  
(breasts or thighs)

Mix first four items together in a large bowl.

Pound the chicken first to tenderize it; then cut into thirds so the pieces are not too big.  
Add to mixture.  
Marinate for at least 4 hours or overnight. . . the longer, the better.  
Pan fry in oil.

Enjoy!



#### **Condominium Rentals Hawaii**

HAWAII’S CONDO EXPERTS

362 Huku Li’i Pl Ste 204 • Kihei, Maui, Hawai’i 96753

1-866-860-8943 • crhmaui.com • crhkaui.com