



“Hawaiian-Asian Fusion”

Lemongrass and Scallion Rice

1 stalk of lemongrass
1 bunch of green onion, finely sliced
2 cups basmati rice
3 cups water

- Roughly chop lemongrass; or break to release oils; add rice, water, and lemongrass to rice cooker. Allow to cook until complete.
- Toss in green onions and season with KSP, serve immediately.

Chinese Long Beans

1 1/2 lb. Chinese long beans
1/2 cup unsalted dry-roasted peanuts
2 tsp soy sauce
2 to 3 small fresh Thai chiles (to taste), finely chopped
1/2 tsp salt
1 1/2 tbsp peanut oil
1 tbsp chopped garlic
1 large shallot, thinly sliced
2 tbsp fresh lime juice

- Cook untrimmed beans in pot of boiling salted water, uncovered, stirring occasionally, until just tender, 3 to 5 minutes. Transfer to large bowl of ice water to stop cooking, then drain and pat dry with paper towels. Trim beans and cut crosswise into 3/4-inch pieces.
- Meanwhile, pulse peanuts in a food processor until half are finely ground and remainder are in large pieces.
- Stir together soy sauce, chiles, and salt in a small bowl.



- Heat wok over high heat. Add oil, swirling to coat wok, then add garlic and stir-fry about 5 seconds. Add peanuts, and stir-fry until all of mixture is golden, about 30 seconds. Add beans, and stir-fry until hot and well coated, about 2 minutes. Remove wok from heat, then stir in soy sauce mixture and shallot, stirring until shallot has wilted. Drizzle in lime juice and season with salt, then transfer to a bowl. Serve warm or at room temperature.

*Lemongrass is not digestible; remove or use as garnish.