

KĪLAUEA CHICKEN WITH SAUTÉED CORN & EDAMAME

For this recipe, we're using Cornish game hen, but you can easily substitute chicken or turkey.

At the restaurant, we do a tableside presentation with this dish, flaming it at the table.

You can do this for your guests, too. Just pour 151-proof rum over the chicken and light it up.

It's a great presentation!

KĪLAUEA CHICKEN

- 1 whole large Cornish game hen
- 1 Tbsp. garlic, chopped
- 1 Tbsp. shallot, chopped
- 1 Tbsp. ginger, chopped
- 1 Tbsp. green onion, chopped
- 1 Tbsp. Chinese parsley, chopped
- 1 Tbsp. whiskey
- 3 Tbsp. Aloha Shoyu
- ¼ Tbsp. ground black pepper
- ¼ Tbsp. sugar
- ½ oz. 151 Bacardi rum
- Pineapple Vinaigrette (see page 11)

- Clean the hen and dry with a paper towel; set aside.
- Combine garlic, shallot, ginger, green onion, Chinese parsley, whiskey, shoyu, black pepper and sugar to create marinade.
- Marinate the hen for 4 hours or overnight, turning the hen frequently to ensure it is evenly marinated.
- Preheat the oven to 400°F to 450°F and bake for 10 minutes, then turn heat down to 300°F and bake for another 10 to 20 minutes, depending on the size of the hen. The hen may also be deep-fried at 275°F to 300°F for about 7 to 10 minutes, (depending on the size of the hen), until it turns golden brown and is cooked through.
- Serves: 1 to 2

SAUTÉED CORN & EDAMAME

- 1 c. fresh corn
- 1 c. frozen edamame
- 1 Tbsp. butter
- Salt and pepper, to taste

- In a sauté pan over medium-high heat, sauté the corn and edamame in butter for 1 minute and season with salt and pepper to taste.

PRESENTATION:

Mound the Sautéed Corn & Edamame on a plate and top with cooked hen. Pour ½ oz. of 151 Bacardi rum into a long-handled ladle. Light the rum with a match or lighter and then pour it over the hen.

Serve the hen with Pineapple Vinaigrette, adding extra sambal chili sauce, garlic and Chinese parsley to the vinaigrette, to taste.

TIPS:

To reduce the marinating time, run a small paring knife through the hen in several places, especially the drumsticks and the breast, where the meat is thickest.

To check for doneness, run a bamboo stick or small knife through the thickest part of the hen. If the liquid comes out pink or red, the hen is still raw inside. If the liquid is clear, the hen is perfect, nice and juicy. If no liquid emerges, the hen may be overcooked. The same method may also be used with chicken or turkey.