

Pelekunu sauces are excellent right out of the bottle or garnished with sesame oil, garlic, ginger, pineapple, vinegar, etc...

The choices are yours!

If you come up with a recipe, please email us at kuahinem001@hawaii.rr.com so we can share your ideas.



Use **Jawaiian Rainbow** on fresh fruits like pineapple, mango, watermelon, and orange slices. For vegetables, somen salad, tofu, tempura etc... use our **Backside Special Teri** or **Jawaiian Hot & Spicy**, see dipping sauce recipe below.

Dressing / Dipping Sauce

1/2 c Pelekunu Sauce (**Original, Hot & Spicy, or Island Style's Favorite**)

2-3 tsp Sesame Oil (your taste preference)

Sesame seeds

Mix all. Great on somen salad, asparagus, tofu, as a dipping sauce for tempura, etc...

Prune Mui

12 oz. dried apricot

12 oz. sweet red li-hing mui

12 oz. dried pitted prunes

1/2 c water

1 c **Pelekunu Sauce** (your flavor choice)

1/8 - 1/4 c vinegar

Flavor of Pelekunu sauce and amount of vinegar is personal preference. Mix all liquids, add to dried fruits and boil. Simmer until liquid reduced. Remove from heat and cool until all liquid is absorbed. Stir occasionally to prevent burning.

Musubi & Sushi

Flavor your spam, tuna, chicken, and hot dog musubi's with your favorite Pelekunu sauce.

Spareribs

Spareribs 2-3 lbs

1 cup **Pelekunu Jawaiian Rainbow**

1 cup pineapple juice

1 cup pineapple chunks

Brown/braise spareribs. Add other remaining ingredients and slow cook until meat is soft.

Shoyu Pork

1 Pork Butt 3-4 lbs
1 c water

2 cups ***Pelekunu Sauce*** (your flavor choice)

Brown pork butt, add sauce and water then slow cook for 3 hours or until tender and meat shreds easily. Optional—add squash or long rice.

Quick & Easy Teri Meatballs

Use precooked frozen meatballs (original flavor) add your favorite flavor ***Pelekunu Sauce***. Heat meatballs and sauce until warm. Serve over rice or as an appetizer.

Classic Marinade

Marinate meats, fish, shrimp, or poultry in your favorite ***Pelekunu Sauce*** for 2—3 hours. Grill and enjoy!

