

Hawaii

The Islands
of Paradise



Jackie Laurens'
as seen in FLIRTING WITH FORTY
**FAVORITE LUAU
RECIPES**

Jackie's Favorite Luau Recipes

Kai's Mai Tai

This is the authentic traditional Mai Tai recipe from the "Mai Tai" Bar at the Royal Hawaiian Hotel in Waikiki. The original Mai Tai was created by Victor J. Bergeron in 1944 and brought to Hawaii in 1953 at the Royal Hawaiian, Moana and Surfrider Hotels.

INGREDIENTS:

- 1 oz. Dark Rum
- 1 oz Light Rum
- 1 oz Orange Curacao
- 2 oz Orange Juice
- 1/2 oz Lime Juice
- Dash Orgeat
- Dash Simple syrup (bar syrup)



PREPARATION:

Combine all of the ingredients in the order listed in a *Old Fashioned* style glass over shaved ice. Stir with a swizzle stick. Garnish with a slice of pineapple and a cherry.

Jackie's Blue Hawaii

Harry Yee was a bartender at the Hilton Hawaiian Village Resort and Spa when in 1957 he was asked by a representative of Bols to create a new drink using the company's new Blue Curacao liqueur. The Blue Hawaii was born. There are numerous variations of this recipe, many

using Creme de Coconut, but this is the authentic recipe.

INGREDIENTS:

- 3/4 oz. Light Rum
- 3/4 oz. Vodka
- 1/2 oz. Blue Caracao
- 3 oz. Pineapple Juice
- 1 oz. Sweet & Sour Mix



PREPARATION:

Combine all ingredients and mix well. If using ice, mix the ingredients in a blender. Serve in a tall glass. Garnish with a slice of pineapple and a cherry.

Flirty Pina Colada



This delicious blend of fresh Hawaiian pineapple juice, rum and coconut cream is one of the most popular drinks in Hawaii.

INGREDIENTS:

- 4 oz. fresh pineapple juice
- 3 oz. rum
- 2 oz. coconut cream
- 2 cups crushed ice

PREPARATION:

Pour all of the ingredients into a blender. Blend briefly at high speed. Strain into a glass and serve. Garnish with a slice of fresh pineapple and a cherry.

Surfer's Turf Teriyaki

To make this dish, you'll need 16 to 20 nine-inch wooden skewers

INGREDIENTS:

- 1 - ½ lbs top sirloin or flank steak
- ½ cup soy sauce
- 5 tablespoons brown sugar
- ¼ cup water
- 2 tablespoons vegetable oil
- ½ teaspoon ground ginger



PREPARATION:

Have the butcher slice beef into strips about ¼-inch thick and 1 - ½ inches long. Place beef strips in a glass or plastic bowl. Mix ingredients until blended. Pour over meat; stir well. Refrigerate overnight, turning meat occasionally. Several hours before cooking, place skewers in ice water to soak. This prevents them from burning and splitting while meat is cooking.

Before serving, thread beef strips accordion-style on

skewers. Broil 3 to 4 minutes on each side or until nicely browned on the outside and pink inside. Makes 8 to 10 appetizer servings or 4 to 6 main-dish servings.

North Shore Island Spareribs

Hoisin sauce, also called Peking sauce, is available in the Oriental section of most supermarkets.

INGREDIENTS:

- 3 to 4 lbs small pork spareribs
- ½ cup sugar
- ½ teaspoon salt
- Island Marinade, see below

Island Marinade:

1 cup ketchup
1 tablespoon Hoisin sauce
1 garlic clove, crushed
1 tablespoon honey
1 tablespoon soy sauce
¼ teaspoon ground ginger



PREPARATION:

Sprinkle ribs with sugar and salt. Let stand 1 hour. Preheat oven to 350°F (175°C). Place ribs on rack in roasting pan. Bake 1 hour. Prepare Island Marinade by mixing all ingredients in a small bowl until well blended. Brush marinade on ribs. Bake 15 minutes. Turn ribs and brush with additional marinade. Bake 15 minutes more or until well-glazed. Serve immediately.

Tiki Chicken Wraps

INGREDIENTS:

- 1 pound skinless, boneless chicken breast halves
- 1/2 pound bacon
- 1 (20 ounce) can pineapple chunks
- 18 fluid ounces teriyaki sauce

PREPARATION:

Cut chicken into bite-size pieces. Wrap with about 1/3 slice of bacon, thread onto skewers, and top with pineapple chunk. Marinate for 4 hours or longer in teriyaki sauce.

Preheat oven to 375 degrees F (190 degrees C).

Place marinated appetizers onto parchment lined baking sheets. Bake for 20 minutes, or until chicken is done and bacon golden brown. Drain on paper towels. Serve hot.



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Visit <http://www.janeporter.com> for more recipes, excerpts and fun info about the book and the movie!!

Flirting With Forty on Lifetime TV!

Jackie and Kai's story in FLIRTING WITH FORTY was a huge success. The book went back for seven printings and was optioned by Sony Pictures for a Lifetime TV movie! It was filmed in Hawaii earlier this year and will air on TV in December of 2008. The cast includes the lovely Heather Locklear and hot Robert Buckley!



Jane was invited to be an extra in the movie and also had the chance to meet Heather and chat with her about motherhood. It was fun!



Heather with Jane on the set of Flirting With Forty



Heather, Jane and Robert in Hawaii

Jackie's 40 Flirty Things To Do in Hawaii

1. Bonfire on the beach
2. Sunset Catamaran Sail on the Outrigger
3. Surf lesson with Ty Gurney Surf School
4. Dinner at Duke's
5. Kiss at Kaneohe Bay
6. North Shore Tour
7. Lunch at Haleiwa Joe's in Haleiwa Town
8. Tour Bishop Museum's royal Hawaiian exhibit
9. Play at Sealife Park
10. Picnic on Sandy's Beach
11. Hike Diamond Head
12. Snorkel Shark's Cove
13. Photograph Halona Blowhole
14. Kitschy cocktails at La Mariana Restaurant
15. Explore historic Honolulu
16. Swim with dolphins at Kahala Mandarin
17. See sea dragons at Waikiki Aquarium
18. Savor a sunset at Sunset Beach
19. Ride the Waikiki Trolley
20. Attend a traditional luau





Jane Porter's most recent novel, *Mrs. Perfect*, was published by Grand Central Publishing's 5 Spot in May 2008. Her July 2006 novel, *Flirting with Forty*, published by 5 Spot, was a tremendous success, with more than 77,000 copies in print after seven printings and was excerpted in *Redbook* magazine as the Hot Summer Read of 2006. *Flirting with Forty* was optioned by Sony Pictures and is scheduled to air around Christmas, starring Heather Locklear and Robert Buckley, on Lifetime TV in 2008. Jane's previous novel, *Odd Mom Out*, published in September 2007 and

Mrs. Perfect, have also been optioned. Jane lives in Seattle, WA with her two sons and is currently working on another novel for Grand Central Publishing. Visit Jane at <http://www.janeporter.com>

"La'i lua ke kai"

The sea is very calm. All is peaceful.

