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**BRING THE “ALOHA SPIRIT” TO SUMMER MENUS WITH KING’S HAWAIIAN BREAD RECIPES**

**TORRANCE, Calif. (June 14, 2011)** – Barbeques, beach days and pool parties are some of the best ways to enjoy the warm, summer weather with family and friends. Whether you gather at the beach or in the backyard, food is always a big part of summer entertaining. To help hosts plan the perfect summer menu filled with the “Aloha spirit,” King’s Hawaiian, the family-owned company best known for its line of Original Recipe Hawaiian Sweet Bread, is sharing a new recipe that is sure to become a family favorite.

While King’s Hawaiian bread and rolls usually serve as the perfect side to many meals, they also can serve as the main ingredient for many recipes, including the new recipe for “Carne Asada Sweet and Spicy Sandwiches.” The recipe can be a great addition to summer barbeques, featuring thinly sliced marinated and grilled skirt steak on King’s Hawaiian Sandwich Buns, topped with guacamole and salsa.

For additional ways to add King’s Hawaiian bread to your summer menu, try the following:

- Fill King’s Hawaiian Rolls with egg salad – they’re easy to hold while mingling with your guests
- Serve up your favorite dip in a hollowed out King’s Hawaiian Round Bread – the left over bread makes for great dipping
- Add deli meat to King’s Hawaiian Snacker Mini Sub Rolls – it’s a quick way to amp up any sandwich

**Carne Asada Sweet and Spicy Sandwiches**

Serves: 4

**Ingredients**

- 1 Tbsp. carne asada spice blend
- 2 Tbsp. soy sauce
- 2 Tbsp. olive oil
- 1 lb. skirt steak
- 4 limes, juiced and divided



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- 2 ripe avocados, peeled and seeded
- 1/4 cup fresh cilantro, chopped
- 1 Jalapeño chile, seeded and diced
- 1/2 cup prepared salsa
- 4 King's Hawaiian Sandwich Buns

### Preparation

1. Place spice blend, soy sauce and olive oil in a medium bowl and whisk to combine.
2. Add steak to bowl, tossing to coat.
3. Cover bowl and refrigerate for at least 1 hour or up to 12 hours.
4. Preheat grill, or place a grill pan over high heat.
5. Remove steak from marinade and grill for about 5 minutes per side, until cooked through.
6. Mash avocados in a bowl and add chopped cilantro, chile and half of the lime juice to make a guacamole. Set aside.
7. Transfer steak to a cutting board and thinly slice. Sprinkle remaining lime juice over steak.
8. Divide steak on King's Hawaiian Sandwich Buns and top with guacamole and salsa fresca. Cover with roll tops and serve.

Check out these and other family favorite recipes on the King's Hawaiian Bakery website at [kingshawaiian.com/recipes](http://kingshawaiian.com/recipes).

### About King's Hawaiian

Founded more than 60 years ago in Hilo, Hawaii by Robert Taira, King's Hawaiian Bakery continues to be well known as a family-owned producer of irresistible, original recipe foods made with Aloha spirit. After introducing their delicious sweet bread to the mainland, the Taira family opened the popular King's Hawaiian Restaurant & Bakery in Torrance, Calif. in 1988 and launched quick-service restaurant concept, The Local Place, in 2002. In addition to operating a dynamic 150,000 square-foot bakery facility, the company continues to expand its distribution of bread products into stores nationwide with an appreciation for quality ingredients and great taste. For more information, visit the company's website at [kingshawaiian.com](http://kingshawaiian.com), become a King's Hawaiian fan on [Facebook](#) or follow King's Hawaiian on [Twitter](#).

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