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Host the Hawaiian Way for a Simple and Sensational Hollywood Awards Party

TORRANCE, Calif. (Feb. 15, 2013) — It's awards season in Hollywood, and for those of us who are not on the red carpet, Hollywood's big night is a great reason to bring friends and family together for fun times and good food. With the year's most prestigious awards about to be presented, party hosts are looking for new ways to make their guests feel special. Throwing an awards-themed soiree of your own is easy and simple when you take a cue from one of last year's nominees, "The Descendants," and host the Hawaiian way.

"When you host the Hawaiian way it's really about welcoming your friends and family together and making everyone feel like a star—the more the merrier," said Courtney Taira, King's Hawaiian spokesperson and granddaughter of the company's founder. "That doesn't mean you have to prepare a fancy, formal meal. There are many simple ways to make your party feel special, and still give you time to spend with your guests—which means more fun for everyone."

How do you entertain the Hawaiian Way? Taira recommends serving buffet style so that everyone can mingle as they enjoy the spread. For a larger *ohana* (the Hawaiian word for close friends and family) or when encouraging friends to bring friends, making your gathering a pot-luck event is a perfect option. If you want to serve something similar to what the stars will be enjoying at the official after-party, try making Kobe Beef Sliders using KING'S HAWAIIAN Dinner Rolls. The recipe is easy to scale for a larger crowd, and works well in a buffet setting.

Another fun way to encourage everyone to bring a special creation of their own is to announce a "Best Dish" challenge when you extend invitations. Create a "Best Dish" award ballot, let everyone vote for the Best Dish and then offer a signature Hawaiian prize like a fresh flower lei to the winner.

The anticipation for the best movie of the year winner is matched by the anticipation for dessert. Make your guests feel special by preparing KING'S HAWAIIAN White Chocolate Chip Bread Pudding with Caramel Sauce. It is easy to prepare ahead of time so that it's ready to serve at a moment's notice.

Every awards-viewing party needs a touch of glamour. Try picking up an inexpensive red carpet (commonly sold at party stores) and encourage guests to wear their favorite black-tie fashions. You can also print a sample awards ballot and have everyone fill in their predictions before the show starts. The guest with the most correct predictions could receive a small prize, could get the "paparazzi treatment" which is a chance to pose on the red carpet for 30 seconds while everyone flashes away, or offer them the honor of hosting the awards viewing party next year.

These recipes can be found at www.KingsHawaiian.com

Kobe Beef Sliders

Ingredients

- 1 pound American Kobe ground beef
- 2 oz. steak seasoning
- 4 oz. Maytag blue cheese
- 1 Tbsp. vegetable oil
- 2 Tbsp. olive oil
- 1 12-pack KING'S HAWAIIAN Original Hawaiian Sweet Dinner Rolls

Preparation

1. Hand press ground beef on a cutting board until flattened to approximately 2 inches.
2. Using a 2-inch round cookie cutter, cut out the slider patties and lightly season each. Set aside.
3. Heat a medium griddle or tabletop grill to medium heat and coat the surface with vegetable oil.
4. Brown the patties by cooking for 4 to 5 minutes, allowing each side to cook for about 2 minutes.
5. When the patties are almost done, top each with a slice or two of blue cheese.
6. Remove the patties from the grill once the cheese is melted.
7. Split KING'S HAWAIIAN rolls and lightly brush the insides with olive oil before toasting on the grill/griddle surface (brushed side down).
8. Place patties in the toasted rolls and serve immediately.

White Chocolate Chip Bread Pudding with Caramel Sauce

Ingredients

1 (16-oz.) KING'S HAWAIIAN Original Hawaiian Sweet Round Bread
2 cups heavy cream
1 1/4 cups white chocolate chips
1 1/2 cups sugar
2 cups milk
2 eggs, beaten
3 egg yolks, beaten
2 tsp. vanilla extract
2 cups toasted pecans, chopped

Ingredients for Caramel Sauce (or purchase your favorite brand)

1 1/3 cups sugar
1/2 cup water
1 tsp. corn syrup
1 3/4 cups heavy cream
6 tbsp. butter or margarine
2 tsp. vanilla extract

Preparation

1. Cut the bread into cubes the night before and leave out to become a tad stale.
2. In a medium saucepan, heat the cream over medium heat. Meanwhile, place the white chocolate chips in a large mixing bowl. When the cream comes to a simmer, remove the pan from the heat and slowly pour over the chips, whisking until the chips melt. Whisk the sugar into the mixture; add the milk, eggs, egg yolks and vanilla.
3. Add the bread to the bowl, gently stirring to coat the cubes. Set the mixture aside to allow the bread to soak, tossing periodically (about 30 to 40 minutes or so).
4. Toss the pecans into the soaked bread mixture, then pour into a baking dish (individual dishes can be used for single servings).
5. Place in 350-degree oven for about 45 minutes. Test the bread pudding to make sure the top is golden brown and the inside is cooked (not too dry though).
6. Remove from oven and serve with caramel sauce.

Caramel Sauce Preparation

1. In a large saucepan, combine the sugar, water and corn syrup. Place over high heat and cook until the sugar dissolves and begins to boil. Note: Do not stir the sugar, as this could cause it to seize.
2. While the sugar is cooking, combine the cream, butter and salt in a saucepan over medium heat. Keep an eye on the sugar while heating the cream to keep it from scorching. Cook until the butter melts, stirring it into the cream. When the mixture comes to a simmer, remove from heat.
3. Continue to cook the sugar until it darkens to a rich caramel color, 9 to 15 minutes. Swirl the pan as the sugar darkens – watch carefully as it can burn easily at this stage.

4. When sugar mixture is rich caramel in color, immediately remove the pan from the heat and add the cream mixture in a slow, steady stream. The sugar will bubble and steam as the cream is added. Stir in the vanilla.
5. When the pudding is baked, spoon generous helpings into bowls. Drizzle the sauce over the portion and serve immediately.

About King's Hawaiian

Founded more than 60 years ago in Hilo, Hawaii, by Robert R. Taira, King's Hawaiian is a family-owned business that for three generations has been dedicated to making irresistible, original recipe Hawaiian foods made with Aloha Spirit. Kings Hawaiian makes the #1 branded dinner roll in the United States, and operates more than 270,000 square feet of baking facilities in Torrance, California and Oakwood, Georgia. For more information, visit the company's website at kingshawaiian.com, "Like" King's Hawaiian on Facebook and follow King's Hawaiian on Twitter.

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