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KING'S HAWAIIAN® BREAD OFFERS SIMPLE SOLUTIONS FOR HOLIDAY LEFTOVERS

TORRANCE, Calif. (November 1, 2011) – It happens every year in households across the country. Once the holiday meal has been eaten, the table has been cleared and the dishes have been washed, the age-old question arises, “What do we do with all these leftovers?”

Yummy sandwiches made with King's Hawaiian Original Hawaiian Sweet Breads and Rolls are an easy go-to solution that transform leftovers into a tasty post-holiday meal. For more than 50 years, millions of families have enjoyed King's Hawaiian rolls with their holiday dinners, and for just as long, King's Hawaiian has been making leftovers special, too. A simple recipe made with leftover turkey and served on a King's Hawaiian roll is the perfect way to bring together the flavors of your holiday meal into a delectable post-holiday sandwich or slider.

King's Hawaiian is the only authentic Hawaiian sweet bread crafted with Aloha Spirit from the original family recipe. Irresistibly delicious with just the right amount of sweetness, King's Hawaiian Rolls in Original Hawaiian Sweet, Savory Butter or Honey Wheat transform any ordinary sandwich into a taste sensation.

To make it easier for you to decide what to do post-holiday with those leftovers, King's Hawaiian is sharing its simple recipe for “Turkey Salad Sandwiches” utilizing King's Hawaiian Dinner Rolls.

Turkey Salad Sandwiches

Serves: 6

Ingredients

- 2 cups cooked turkey, chopped
- 1/4 cup red onion, minced
- 1/4 cup celery, sliced

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Holiday Leftovers with King's Hawaiian Page 2

- 1/4 cup carrot, peeled and finely diced
- 1 Tbsp. fresh dill, chopped
- 1/3 cup mayonnaise
- Salt and ground black pepper, to taste
- 4 leaves green leaf lettuce, roughly torn
- 2 Roma tomatoes, sliced
- 1 (12 pack) King's Hawaiian Dinner Rolls

Preparation

1. Place turkey, onion, celery, carrot and mayonnaise in a medium bowl and stir to combine. Add salt and pepper, to taste.
2. Slice King's Hawaiian Dinner Rolls in half.
3. Place lettuce and tomato on bottom half of rolls.
4. Spoon turkey mixture on lettuce.
5. Cover with remaining roll tops and serve.

Check out other recipes perfect for any gathering on the King's Hawaiian website at 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 a 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, become a King's Hawaiian fan on [Facebook](https://www.facebook.com/kingshawaiian) or follow King's Hawaiian on [Twitter](https://twitter.com/kingshawaiian).

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