

New Twists On Traditional Holiday Favorites

(NAPSA)—During the holiday season, many creative cooks find ways to make their guests feel special by giving them something new to try. With some clever recipe tweaks, it can be easy to improve on traditional holiday favorites. Sometimes all it takes is a simple ingredient substitution to take a dish from “the usual” to “surprising and memorable.”

For example, substitute dried cranberries for raisins or nuts in a carrot salad, pumpkin bread or your favorite stuffing. Instead of stuffing made from plain white bread, the classic holiday roasted turkey can get a special new flavor from stuffing made with Aloha Spirit. King’s Hawaiian, the family-owned company best known for its line of Hawaiian bread products made from its authentic Island recipe, has developed a cranberry-studded stuffing that uses cubes of its Original Hawaiian Sweet Round Bread or Rolls in place of ordinary white bread, and adds another taste of Hawaii with macadamia nuts instead of traditional chestnuts.

The company’s Round Bread not only makes an elegant centerpiece appetizer (use the hollowed bread as a container for your favorite dip recipe) but it can also serve as the heart of a delicious dessert—White Chocolate Chip Bread Pudding with Caramel Sauce. The easy-to-assemble dessert travels very well and is a delicious and surprising alternative to traditional pies or cakes.

As for the leftovers, King’s Hawaiian Rolls, already a favorite on holiday dinner tables, are a great size for leftover turkey, ham or roast beef sliders. Their touch of sweetness can accent any sandwich. Alternatively, you can toss diced turkey or ham, mayonnaise, dried cranberries and macadamia nuts to make a tasty sandwich filling. Toss shredded cheese and cubed dinner rolls to create a memorable version of your favorite turkey casserole—another great-tasting holiday leftovers meal.

Make the holidays a time to share these extra-special ideas



A recipe for making everyone at your holiday gathering feel special.

with your family and friends, who just may request that you make those new recipes part of next year’s traditions. You can find all these recipes at www.KingsHawaiian.com.

White Chocolate Chip Bread Pudding with Caramel Sauce

Serves 9

Ingredients

- 1 (16-oz.) King’s Hawaiian Original Hawaiian Sweet Round Bread
- 2 cups heavy cream
- 1¼ cups white chocolate chips
- 1½ 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 use your favorite brand of caramel sauce)

- 1½ cups sugar
- ½ cup water
- 1 tsp. corn syrup
- 1¼ cups heavy cream
- 6 Tbsp. butter or margarine
- 2 tsp. vanilla extract
- pinch of salt

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 30–40 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° oven for about 45 minutes. Test the bread pudding to make sure the top is golden brown and the inside is cooked.

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, 9–15 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.