



## RECIPE: Hamakua Mushroom and Ho Farms Pasta Salad

### INGREDIENTS

1/2 pound penne pasta  
2 tablespoons olive oil  
1/2 pound fresh Hamakua mushrooms, sliced  
1/4 pound fresh Ho Farms currant tomatoes, stem removed  
1 large garlic clove, minced  
3 tablespoons sherry or red wine vinegar  
2 tablespoon extra virgin olive oil  
1/2 teaspoon Dijon mustard  
1/4 cup shredded fresh basil leaves  
1/3 cup freshly grated Parmesan cheese

### Preparation

In a kettle of boiling salted water cook pasta until al dente.

While pasta is cooking, in a large non-stick skillet heat oil over moderately high heat until hot and sauté all mushrooms with salt and pepper to taste, stirring occasionally, until golden brown. Add garlic and tomatoes and cook 1 minute. Splash with 1 tablespoon vinegar.

Drain pasta in a colander and combine with mushroom mixture. Stir in the extra virgin olive oil, mustard and remaining 2 tablespoons vinegar until blended. Add basil and Parmesan and toss well.

Season with Salt and Pepper to taste.



## RECIPE: Local Pineapple and Coconut Ice Cream Caramel Sundaes

### INGREDIENTS

YIELD: 4-6

1 1/2 cups sugar  
1/3 cup water  
2 cups fresh pineapple 1/2 inch dice, room temperature  
1/2 cups heavy cream, room temperature  
1/2 teaspoon pure vanilla extract  
1 tablespoon dark rum  
Coconut Nut Ice Cream  
Toasted Coconut  
Candied Macadamia Nuts, chopped

### Directions

Mix the water and sugar in a large heavy-bottomed saucepan. Bring the mixture to a boil and cook until the sugar turns a golden brown, about 5 to 7 minutes, stirring occasionally with a wooden spoon. As soon as the sugar turns golden brown, carefully add in the pineapple. Stand back to avoid splattering. Simmer about 2 minutes. Stir in the cream, rum and the vanilla extract. Serve warm over scoops of coconut ice cream, or add another 1/4 cup of heavy cream and serve room temperature. Sprinkle with toasted coconut.