



## Abalone Tacos

- 2 ea baby abalone
- 1 tbs Ellie and Emi Island ewa onion dressing
- 2 ea corn tortillas
- 1 oz red cabbage, shredded
- ½ oz head cabbage, shredded
- ¼ oz carrots, julienne
- 1 tsp siracha
- 1 Tbsp kewpie mayonnaise
- 1 tsp kobayaki sauce

Clean abalone and marinate with dressing, then sear or grill, save for later

Mix head cabbage, red cabbage, and carrots in siracha and kewpie mayo to make a slaw

heat corn tortillas and fill with slaw and abalone

top with kobayaki sauce and plate



## **Shrimp kelaguen**

### **INGREDIENTS:**

1 lbs Local Shrimp devein

1 tbsp oil

1 tbsp paprika or favorite blackening spice

6 small hot peppers (optional or use to your heat preference)

2 Tbsp diced sweet round onion

2 Tbsp Finely chopped green onion

Lemon juice and lemon powder

1 cup grated coconut

salt and pepper, to taste

Garnish with Lotus root crisp

Place a mixing bowl in the freezer

Devein shrimp but leave the shells on

dry thoroughly with paper towels and add shrimp oil and seasoning to a mixing bowl and toss

place shrimp on a sheet tray and place in oven at the broil temperature for 3 min then turn for another 3 minutes check for doneness

place shrimp in mixing bowl from freezer and toss leave in freezer for 6 min then transfer to refer for 15 min (shocking)

peel shrimp and dice,smash,or slice

add rest of ingredient to bowl chill and serve keep cold

served with corn or flour tortillas

There is no other sauce in the world like guam's own finadene sauce. Finadene adds spice, moisture, flavor, and texture to dishes. There are numerical variations and recipes

### **Finadene(sauce for everything)**

#### INGREDIENTS:

1/2 cup lemon juice

2/3 cup soy sauce

1/2 cup chopped onion

2 stalks of green onion, chopped

10-12 medium hot peppers, chopped or mashed according to your 'heat' preference

#### OPTIONAL:

Cherry tomatoes - sliced

Lemon - sliced

#### DIRECTIONS:

Make this a few hours ahead or the night before. Mix all ingredients together and store in the refrigerator until you're ready to serve!

## **Guam's Red rice**

### **INGREDIENTS:**

2 cup rice, rinsed

½ cup achote seeds

1/2 tsp salt

2 Tbsp cooking oil

3 Tbsp Bacon - chopped and cooked

1/2 cup sliced onions

2 cup water

Optional-Green Peas,vegetable stock

### **DIRECTIONS:**

Soak achote seeds in 1/2 cup warm water for 30 minutes. Add salt.

Rub or press achote seeds to get color in the water. Strain liquid into small pot with 1 1/2 cups of water and boil.

Saute onions.

Add rinsed rice, salt and onions to boiling achote colored water, and reduce heat to medium high for 5 minutes.

Reduce heat to low for 15 minutes or until cooked. Stir occasionally to prevent burning at the bottom.

Optional: Add peas and bacon during last 10 minutes of cooking time.