

Volcano Shrimp with Tropical Slaw

Just past the legendary surf break on the north shore of Oahu is the little town of Kahuku. While no longer home to sugar plantations, the residents have turned to aquaculture and farming; Kahuku corn is sold in most Oahu markets. It's also the home of the Famous Kahuku Shrimp Truck and Giovanni's Aloha Shrimp. Here's a DIY version of their spicy shrimp for when you can't have the real thing and feel the need for some red hot lava. Pour yourself a Kona beer for an onolicious island meal.



Ingredient list for 2 servings

Tropical Slaw

1 ½ tablespoon salad oil - divided
½ cup pineapple - julienned OR ½ cup green mango - grated
½ cup fennel bulb - julienned
½ cup red bell pepper - julienned
½ cup snow peas - julienned
⅓ cup red onion - julienned
1 tablespoon orange juice
1 tablespoon vinegar - cider or white wine
dash of ground cardamom



Volcano Shrimp Sauce

1 tablespoon sesame oil
¼ cup soy sauce
2 cloves garlic - chopped
½ cup marmalade or jelly
1 tablespoon chili powder
2 tablespoon green onion - sliced thin
1 teaspoon ginger - fresh, peeled & minced - or ¼ tsp dry
¼ - 1 teaspoon red pepper flakes to taste



1 pound Raw Shrimp - shelled
¾ cup Rice - cooked in 1 ½ cup water



- To make slaw: combine 1 tablespoon oil with fruit and veggies; toss lightly.
- Whisk together ½ tablespoon oil, juice and vinegar. Pour over slaw, toss and set aside.
- To make shrimp: place 8 sauce ingredients in large skillet; bring to boil; lower heat & simmer 5 minutes.
- Add shrimp; simmer 5 minutes, flipping once, til shrimp are opaque.
- Serve shrimp over white rice with slaw on the side.



Note: Both recipes may be doubled to yield 4 - 6 servings.

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