

Cool Ideas For Warm-Weather Meals

(NAPSA)—To add a subtle touch of sweetness to your next get-together, consider treating your guests to tasty Hawaiian bread.

The family-owned company best known for its line of Original Recipe Hawaiian Sweet Bread, King's Hawaiian wants to help party hosts add some "Aloha Spirit" to their party menus.

Slightly sweeter than ordinary bread, Hawaiian bread and rolls can serve as a terrific side to many meals and the main ingredient in recipes, such as:

- Filling King's Hawaiian Rolls with egg salad—they're easy to hold while mingling with your guests.

- Serving up your favorite dip in a hollowed out King's Hawaiian Round Bread—the leftover bread makes for great dipping.

- Adding deli meat to King's Hawaiian Snacker Mini Sub Rolls—it's a quick way to amp up any sandwich.

You can also serve "Carne Asada Sweet and Spicy Sandwiches," which feature thinly sliced marinated and grilled skirt steak on King's Hawaiian Sandwich Buns, topped with guacamole and salsa.

CARNE ASADA SWEET AND SPICY SANDWICHES

Serves: 4

- 1 Tbsp. carne asada spice blend
- 2 Tbsp. soy sauce
- 2 Tbsp. olive oil
- 1 lb. skirt steak
- 4 limes, juiced and divided
- 2 ripe avocados, peeled and seeded
- ½ cup fresh cilantro, chopped
- 1 Jalapeño chile, seeded and diced
- ½ cup prepared salsa
- 4 King's Hawaiian Sandwich Buns



Carne Asada Sweet and Spicy Sandwiches are popular at parties, lunches and after school.

1. Place spice blend, soy sauce and olive oil in a medium bowl and whisk to combine.
2. Add steak to bowl, tossing to coat.
3. Cover bowl and refrigerate for at least 1 hour or up to 12 hours.
4. Preheat grill, or place a grill pan over high heat.
5. Remove steak from marinade and grill for about 5 minutes per side, until cooked through.
6. Mash avocados in a bowl and add chopped cilantro, chile and half of the lime juice to make guacamole. Set aside.
7. Transfer steak to a cutting board and thinly slice. Sprinkle remaining lime juice over steak.
8. Divide steak on King's Hawaiian Sandwich Buns and top with guacamole and salsa. Cover with roll tops and serve.

For more family-favorite recipes, visit the King's Hawaiian Bakery website at www.kingshawaiian.com/recipes.