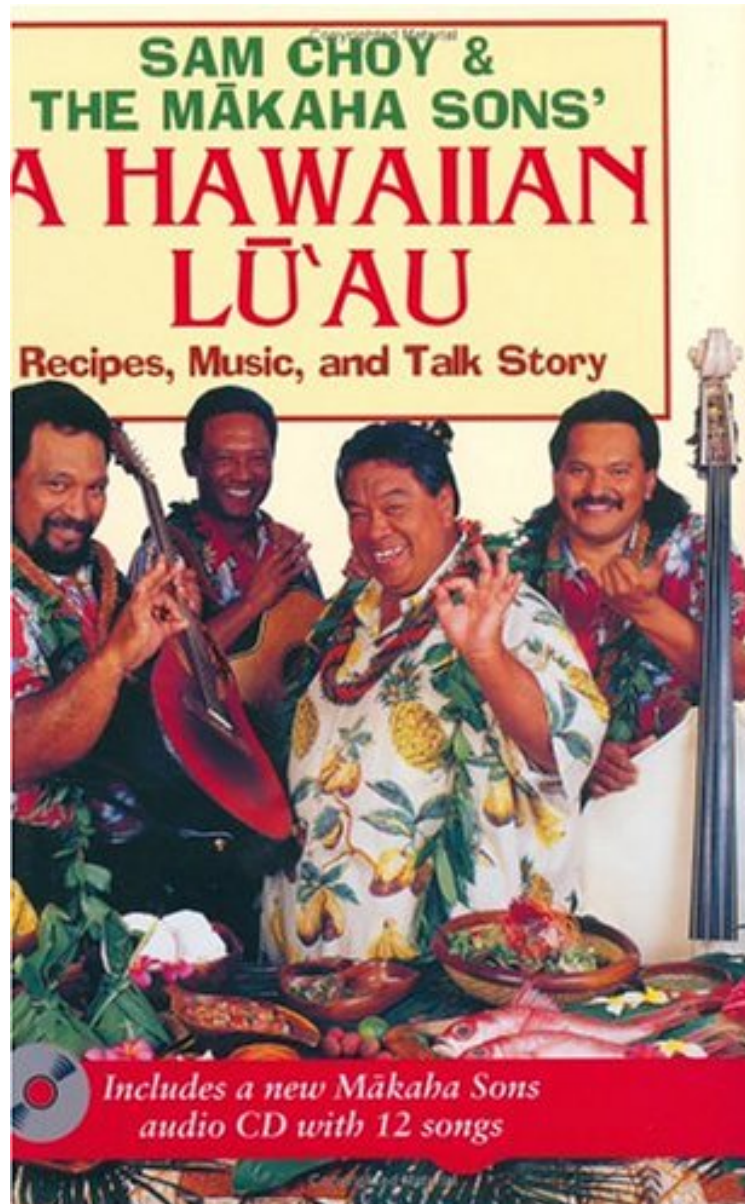


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## Sam Choy the Makaha Sons' A Hawaiian Luau

*Sam Choy, The Makaha Sons*  
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#234789 in Books 2003-11-01 Original language: English PDF # 1 9.00 x 6.50 x 1.001, 1.45 #File Name: 1566475732164 pages | File size: 40.Mb

**Sam Choy, The Makaha Sons : Sam Choy the Makaha Sons' A Hawaiian Luau** before purchasing it in order to gage whether or not it would be worth my time, and all praised Sam Choy the Makaha Sons' A Hawaiian Luau:

0 of 0 people found the following review helpful. I could SMELL the Luau just by reading about it!By BorderbumbleThis is definitely a worth-while book to get even if all you are interested in an education rather than

wanting to plan one. I was simply amazed on the sheer amount of food present. This only confirms my hypothesis that there is definitely a connection between the ancient Polynesians and the Alaskan Natives with their own potlatches. I wanna do a luau on the beach this coming summer!!!! I need to speak to the 4H kids and see if any of them would like to raise their next hog for me. Man!! Each your heart out, Michel Ruhlman!! You'd wish you made it up here to the Kenai Peninsula next year!!2 of 13 people found the following review helpful. Bringing Hawaii to OregonBy Sandy Brown JensenI bought this book to help me design a luau in Eugene, Oregon. Sam Choy (who seems to think he's famous, but I never heard of him or his fun singers) tells you how to dig a pit and cook a pig in it, complete with hot, sweaty photographs. These convinced my husband that he didn't want to dig a hole in the garden and get all hot and bothered with an insurance liability on his birthday.Sam's recipes were intriguing and fun to read and surprisingly like Minnesota meets Hawaii. I wasn't expecting my grandmother's potato salad recipe!The idea of using liquid smoke to simulate Kahlua Pig made my skin crawl, so I found another recipe for honey-ginger-garlic glazed pork roast with glazed fresh pineapple in an old "Gourmet," which struck me as more my idea of Hawaiian (but what do I know?).Ultimately, I didn't use any of these recipes, but I found the book inspirational with lots of ideas that got my thinking about how to bring Hawaii to the Great Northwest started.The music CD included added lively rhythms to our successful luau for thirty.3 of 3 people found the following review helpful. Great Luau Recipes!By Christi McLellanFirst of all I love Sam Choy, and this book is fabulous if you are doing you own luau. He has all the classic recipies, and they turn out great. Not to mention the cd that's included is true, fun, classic Hawaiian music and gets you in the luau mood! There is also lots of "talking story" that you will love. I would definately suggest investing in this book, you will love it.

In Hawaii we celebrate for any reason, birthday, wedding graduation, or for no reason at all. Lû'au in traditional days could last for days and had strict rules dictating the type of food to be served at each occasion. Today, lû'au enable family and friends to come together, enjoy good food, music and each other. Sam Choy and The Mâkaha Sons, two names synonymous with lû'au in Hawaii have come together to create this cookbook and CD combo, a first in Hawaii. From "straight Hawaiian-style Poke" to mouth-watering kalua pig and cabbage, this book has it all to help you plan a successful Hawaiian lû'au...including the music!