

The Big Kahuna Fox And Hare



The Big Kahuna (Fox and O'Hare Book 6) by Janet Evanovich

★★★★☆ 4.3 out of 5

Language	: English
File size	: 1438 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 312 pages
Screen Reader	: Supported



The Big Kahuna Fox And Hare is a popular Hawaiian dish that is made with chicken, pork, beef, and seafood. It is typically served with rice and macaroni salad. The dish is named after the Big Kahuna, who is a powerful chief or leader in Hawaiian culture. The Fox And Hare refers to the two main ingredients in the dish, which are chicken and pork.

Ingredients

- 1 pound boneless, skinless chicken thighs
- 1 pound boneless, skinless pork shoulder
- 1 pound beef stew meat
- 1 pound seafood, such as shrimp, scallops, or fish
- 1 onion, chopped
- 2 cloves garlic, minced

- 1 teaspoon ground ginger
- 1 teaspoon ground turmeric
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup water
- 1 cup rice
- 1 cup macaroni salad

Instructions

1. In a large pot or Dutch oven, brown the chicken, pork, and beef over medium heat.
2. Add the onion, garlic, ginger, turmeric, salt, and pepper to the pot and cook for 1 minute, or until fragrant.
3. Add the water to the pot and bring to a boil.
4. Reduce heat to low, cover, and simmer for 1 hour, or until the meat is cooked through.
5. Add the seafood to the pot and cook for an additional 10 minutes, or until the seafood is cooked through.
6. Serve the Big Kahuna Fox And Hare with rice and macaroni salad.

Tips

- You can use any type of meat you like in this dish.

- You can also add other vegetables to the dish, such as carrots, celery, or green beans.
- If you don't have time to make macaroni salad, you can buy it pre-made.
- The Big Kahuna Fox And Hare is a great dish to make ahead of time. It can be reheated in the microwave or oven.

Variations

- You can make a vegetarian version of this dish by omitting the meat.
- You can make a spicy version of this dish by adding 1 teaspoon of red pepper flakes to the pot.
- You can make a creamy version of this dish by adding 1 cup of cream to the pot.

The Big Kahuna Fox And Hare is a delicious and versatile dish that is perfect for any occasion. It is easy to make and can be customized to your liking. So next time you are looking for a Hawaiian dish to try, give the Big Kahuna Fox And Hare a try.

****.****

The Big Kahuna Fox And Hare is a popular Hawaiian dish made with chicken, pork, beef, and seafood. It is typically served with rice and macaroni salad.

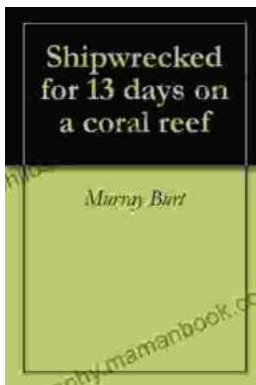
****Long tail title:****

The Big Kahuna Fox And Hare: A Long, Descriptive Keyword-Rich Article About the Popular Hawaiian Dish



The Big Kahuna (Fox and O'Hare Book 6) by Janet Evanovich

- ★★★★☆ 4.3 out of 5
- Language : English
- File size : 1438 KB
- Text-to-Speech : Enabled
- Enhanced typesetting : Enabled
- X-Ray : Enabled
- Word Wise : Enabled
- Print length : 312 pages
- Screen Reader : Supported



Shipwrecked For 13 Days On Coral Reef: A Tale of Survival and Resilience

In the vast expanse of the Pacific Ocean, where towering waves crashed against the unforgiving coastline, a tale of unimaginable survival unfolded. A group...



Where the World Is Quiet: Delving into a Realm of Serene Sonority

A Tapestry of Serenity In the tapestry of life, where vibrant hues and muted whispers intertwine, there exist pockets of tranquility—oases where the restless...