HAWAIIAN LEIS

Instructions: You'll need string, straws, and scissors. Color and cut out the flowers. Cut the string long enough to tie into a long necklace. Cut the straws into 1" pieces. Punch holes into the center of the flowers, and thread the string through the straws and flowers, alternating between them. Tie the two ends of the string together.

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HAWAIIAN HAYSTACKS

INGREDIENTS

2 10.5oz cans Cream of Chicken Soup with Herbs*
8 oz. sour cream
1/2 cup milk
3 cups shredded rotisserie chicken
6 cups prepared hot rice

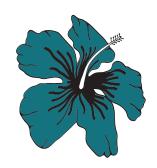
TOPPINGS

shredded cheese pineapple tidbits sliced black olives diced tomatoes

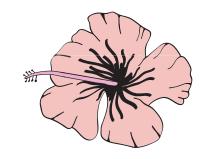
diced green onions green peas crunchy chow mein noodles shredded carrots

DIRECTIONS

- 1. In a large skillet whisk together the cream of chicken soups, sour cream and milk over medium heat, until heated through and smooth. Add in the chicken and cook until warmed.
- 2. Serve the chicken gravy over the hot rice, and top with any of the suggested toppings you would like! Enjoy!



MAI TAI



INGREDIENTS

1 (1.5 fluid ounce) jigger spiced rum
1/2 (1.5 fluid ounce) jigger coconut-flavored rum
2 cups Pineapple Juice
1 cup Orange Juice
1 cup Club Soda
1/4 cup Cream of Coconut
1 tablespoon Grenadine (optional)
2 cups crushed ice

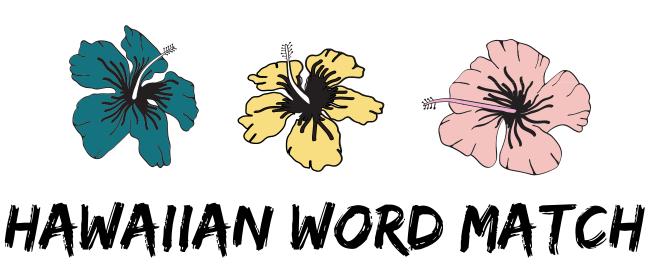
Mix everything together and serve. Rum is optional!

BLUE HAWAIIAN

INGREDIENTS

1 ounce of white rum 1 ounce of Blue Curacao 3 ounces of pineapple juice 1 ounce of sweetened coconut cream

Rum & Blue Curacao can be replaced with Sprite & blue food coloring for a virgin option!



Draw a line to match the Hawaiian word with its English meaning!

Aloha

Mahalo

Ohana

Ono

Keiki

Aina

Children

Delicious

Thank You

Home

Hello

Family