



Mani Virtual Vacation

A VIRTUAL VACATION GUIDE BY ADVENTURES OF EMPTY NESTERS

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Table of Contents

WELCOME TO YOUR VIRTUAL VACATION!	3
OUR FAVORITE HAWAIIAN PRODUCTS	4
OUR FAVORITE HAWAIIAN PRODUCTS	5
SUGGESTED VIRTUAL VACATION MENUS	6
ACAÍ BOWL	7
WHOLE WHEAT PANCAKES	8
HAWAIIAN COFFEE	9
OYSTERS	10
POKÉ BOWL	11
GRILLED SHRIMP TACOS WITH CREAMY CILANTRO SAUCE.	12
SEARED AHI TUNA WITH MAUI ONION DRESSING.	13
EASY FRIED RICE	14
GRILLED PINEAPPLE	15
INA GARTEN'S COLE SLAW	16
HULA PIE	17
SKILLET BROWNIES ON THE GRILL	18
MONKEY POD MAI TAI	19
PIÑA COLADA	20

Welcome to your Virtual Vacation!

I CREATED MY FIRST VIRTUAL VACATION BASED UPON DECADES OF PERSONAL EXPERIENCE ENJOYING RELAXED, AND CASUAL MAUI VACATIONS.

My first trip to Maui was with my family as a 12-year-old, and I have visited more than twenty other times. Maui is truly one of the most unique and charming tropical destinations in the world. I know what we love about it, and I want you to feel, smell, and taste my favorite things about Maui without leaving home. How do I do that?

Creating a list of ideas for you to create your own virtual vacation was a labor of love. I made a long list of everything that made Maui special for Craig and me but was realistically duplicatable.

Can I bring you soft white sand, and fresh tropical breezes? No, sorry about that. But I can make suggestions for where to buy unique products that will get your Maui vacation vibes flowing!

Are you able to set aside an evening or weekend (or week if you want to) to create a virtual vacation Maui Style? This idea will work for singles, couples, and families, and you can decide which of my suggestions appeals to you most or use all of them!

I created this virtual vacation just for YOU! Maybe you want to do EVERYTHING; perhaps you just want to make a cocktail. You can pick and choose, mix and match any of my Hawaiian ideas. I promise it will be a different sort of vacation filled with authentic Hawaiian treats, and you will have a blast! This will be the most amazing vacation you make just for yourself, family & friends.

ALOHA, FRIENDS!

-Suzanne



PREPARING FOR YOUR VIRTUAL VACATION:

Our favorite Hawaiian Products



**HAWAIIAN CLOTHING:
TOMMY BAHAMAS**

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**LILIKOI PUREE FOR MAI
TAI: DA VINE HAWAII**

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**HAWAIIAN COFFEE:
ISLAND VINTAGE COFFEE**

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**HAWAIIAN GRANOLA:
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**OYSTER FARM SAMPLER:
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**MACADAMIA NUTS: ROYAL
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PREPARING FOR YOUR VIRTUAL VACATION:

Our favorite Hawaiian Products



**WHIPPED CREAM MAKER:
FOR LILIKOI FOAM**

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**KITCHEN AID: ALT TO
WHIPPED CREAM MAKER**

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**TROPICAL LOTION: PURE
FIJI COCONUT INFUSION**

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**CANDLE:
LIFE'S A BEACH**

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**CANDLE:
GLADE HAWAIIAN BREEZE**

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Suggested Virtual Vacation Menus

Menu one

BREAKFAST

- *Açaí Bowl with Hawaiian Granola*
- *Hawaiian Coffee*

LUNCH

Hama Hama Oysters

COCKTAIL

Monkey Pod Mai Tai

DINNER

- *Seared Ahi*
- *Fried Rice*
- *Coleslaw with Ina's Dressing*

DESSERT

Hula Pie

Menu two

BREAKFAST

- *Banana Nut Pancakes*
- *Hawaiian Coffee*

LUNCH

Poké Bowl

COCKTAIL

Piña Colada

DINNER

- *Grilled Shrimp Tacos With Creamy Cilantro Sauce*
- *Grilled Pineapple*

DESSERT

BBQ Brownie





Acai Bowl

INSPIRED BY ISLAND VINTAGE COFFEE – MAUI

I love Acai Bowls! They are healthy, colorful and refreshing. Whenever we are in Maui, staying in Kaanapali, we walk over and have one at Island Vintage Coffee.

My recipe and presentation are inspired by them. I don't know exactly what is in their frozen acai, but mine is awfully close! It's all in the presentation and the perfect crunch of the Hawaiian granola they serve. I order my granola from their website.

INGREDIENTS

- 2 Packs... Sambazon, Frozen Unsweetened Acai Packets Broken Into Pieces
- 1 C..... Oat Milk, Milk Or Apple Juice – Your Choice
- ½ C..... Blueberries
- ½ C..... Strawberries
- 1 Banana, Sliced
- 1 C..... Hawaiian Granola
- ½ C..... Pineapple Chunks (Optional)
- Drizzle... Honey (Optional)

DIRECTIONS

1. Add liquid to the blender, add broken pieces of acai. Blend until thick and smooth. You can add or decrease the liquid for your consistency preference.
2. Sprinkle some granola in the bottom (for a lovely surprise at the end) Place blueberries, strawberries, chunks of pineapple and bananas in a lovely pattern. Sprinkle on more granola and drizzle with honey.

Makes 2 bowls



Whole Wheat Pancakes

THIS FANTASTIC RECIPE IS BY THE NY TIMES. I ADD MY OWN TOUCHES TO MAKE IT "MAUI STYLE"

INGREDIENTS

- 1 C Whole Wheat Flour
- $\frac{3}{4}$ C All-Purpose Flour
- $\frac{1}{2}$ C Cornmeal
- $\frac{1}{4}$ C Rolled Oats
- 2 tsp Baking Powder
- 1 tsp Kosher Salt
- $\frac{1}{2}$ tsp Baking Soda
- 2 $\frac{1}{4}$ C Buttermilk
- 3 Large Eggs, Beaten
- $\frac{1}{4}$ C Unsalted Butter, Melted, Plus More For Serving
- 1 Banana, sliced
- 1 tbsp Honey

DIRECTIONS

1. In a large bowl, mix together whole wheat flour, all-purpose flour, cornmeal, oats, baking powder, salt and baking soda. In a medium bowl, mix together buttermilk, eggs, melted butter and honey. Add the egg mixture to the flour mixture until smooth.
2. Heat a griddle or large cast-iron skillet over medium heat. Check to see if its hot by sprinkling a few drops of water on the surface. They should sizzle and evaporate immediately.
3. Pour about $\frac{1}{3}$ C batter onto the skillet; repeat to cook as many at one time as you can, leaving space for each pancake to spread
4. Cook until bubble form and start to burst, about 3 minutes. Flip and cook until golden brown on the other side.
5. Top with butter, maple syrup, sliced bananas, and macadamia nuts.



Hawaiian Coffee

ISLAND VINTAGE COFFEE

One of the easiest ways to have the feel, smell and taste of Maui is to drink their Hawaiian coffee. At home we use the Volcano Espresso to make our lattes look and taste just like in Maui!

What a treat to drink authentic coffee directly from the Islands! They offer regular drip coffee as well. We even bought their branded cups to make our lattes!. Now that is authentic! How good would this coffee taste with a plate of my Banana Macadamia Nut Pancakes!?

INGREDIENTS

- Espresso or Drip Coffee

DIRECTIONS

1. Fill your coffee cup of choice with water, microwave on High for 3 minutes. This makes your cup nice and hot, and keeps your coffee hot longer!
2. For drip coffee, use one level tablespoon per 1 cup serving.
3. For a latte: Fill the milk pitcher 2/3 full and steam milk to nice and frothy
4. Pour out hot water from your cup and put hot cup under espresso spout
5. We love a strong latte and put 2-3 shots of espresso in every cup
6. Use a spoon to hold back foam to pour milk in cup, then spoon in the foam to top!



Oysters

DELIVERED BY HAMA HAMA

Oysters are a tasty appetizer for most meals, a satisfying and special lunch or pair well with drinks in the late afternoon. We have ordered the Farm Sampler from Hama Hama on many occasions.

INGREDIENTS

Classic Mignonette

- ¼ C Red Wine Vinegar
- 1 tbsp Minced Shallot
- ¼ tsp Ground Pepper

DIRECTIONS

We have a shucking glove and tool, which comes in very handy! However, we discovered a trick to make it easier to open the oysters:

1. Light the barbecue and set the oysters all over the grill . Within about 5 minutes, you will hear them naturally pop open which occurs from the steam created inside.
2. The oysters are not cooked, and seem to stay at room temperature. You can display them on ice or just on a platter.
3. Bring them away from the barbecue to shuck and place on a large platter.

Condiments: We have ordered the Bourbon Butter from Hama Hama as well and love topping our oyster with this condiment. Or you can make up a simple mignonette (see recipe). Just mix it together and use small spoon to pour over oyster.



Poke Bowl

MAUI STYLE

Craig and I LOVE poké bowls. We found a market in Maui that makes about 6 different kinds of poké prepared with different sauces. They are served with just rice and poke, but they are heavenly.

Once we got home we found our local Bristol Farms sells poké they make fresh. Many of the high-end luxury markets make poké fresh. You can make your own by dicing your own tuna and making a sauce (look online for recipes).

INGREDIENTS

- 2 C Poké (Regular Or Spicy)
- ½ C Thinly Sliced Cucumber (I use a mandoline)
- ½ C Thinly Sliced Radish
- 1 Carrot, Peeled, & Make 8 Large Peels Of Carrot
- 1 Ripe Avocado
- 2 tsp Black Sesame Seeds
- 2 tsp White Sesame Seeds
- Soy Sauce
- 1 C Sticky, Brown Or White Rice, Cooked (I purchase already cooked rice in the Asian section of the market)

DIRECTIONS

1. Scoop ½ C of the rice in each bowl.
2. Layer a large scoop of poké on top of the rice, add the cucumber, radish and carrots. Place a half an avocado on each bowl.
3. Sprinkle with both colors of sesame seeds and dash of soy sauce. Delicious!

Feel free to be creative! I found a photo of a delightful and photogenic bowl that is filled with a variety of veggies too. You can pick and choose to use what you like or copy my idea.



Grilled Shrimp Tacos With Creamy Cilantro Sauce

RECIPE BY CLAIR NOLAN & TASTY TEAM

INGREDIENTS

- 2 LbsShrimp, Deveined & Tails Removed
- 1 tspPaprika
- 1 tspGarlic Powder
- ½ tspDried Oregano
- 1 tspCumin
- ½ tspRed Pepper Flakes
- ½ tspSalt
- 24Skewers, Bamboo Or Metal
- 4 tbspOlive Oil
- 24Corn Tortillas

Creamy Cilantro Sauce

- 1 CSour Cream
- 3 tbspFresh Cilantro, Minced
- 1 tspLime Zest
- ¼ tspSalt
- 2 tbspLime Juice
- 1 ½ CGreen Cabbage
- 1 ½ CRed Cabbage
- 1 tbspJalapeño, Minced

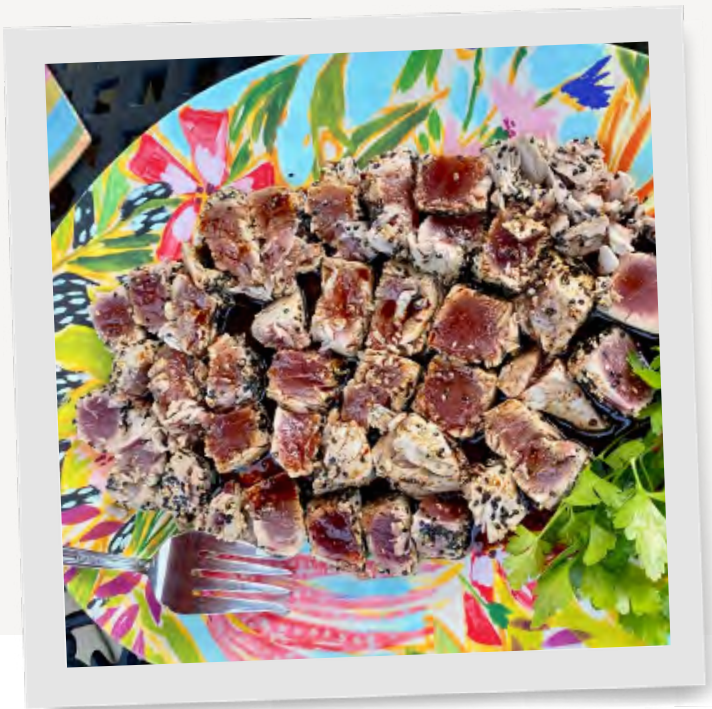
Toppings

- Lime Wedge, Fresh Cilantro, Queso Fresco Or Cotija

DIRECTIONS

1. In a large bowl, season shrimp with paprika, garlic powder, oregano, cumin, red pepper flakes, and salt. Toss gently to combine.
2. Using 2 bamboo or metal skewers, poke through the top and bottom of the shrimp and push down to the bottom of the skewer.
3. Add 3 more shrimp to the same skewer and repeat until all of the shrimp are used.
4. Right before you put the shrimp on the grill, brush each skewer with a generous amount of olive oil, to prevent sticking.
5. Grill over high heat for 3 minutes, brush the top side with more olive oil, flip, and let cook for an additional 3 minutes.
6. Remove from skewers & set aside for taco assembly.
7. In a bowl, combine all creamy cilantro sauce ingredients. Stir well to combine.
8. In a large bowl, combine green cabbage, red cabbage, and minced jalapeño. Pour half of the sour cream mixture over the cabbage, saving the other half for extra sauce to put on the tacos.
9. Assemble the tacos on corn tortillas. Add the cabbage mixture, followed by the shrimp. Top with the creamy cilantro sauce, cilantro, and a squeeze of lime juice.

Makes 12 tacos



Seared Ahi Tuna with Maui Onion Dressing

RECIPE BY HARRY SOO

INGREDIENTS

- Sashimi Grade Tuna
- Olive Oil

Dressing

- ¼ C Light Soy Sauce
- ¼ C Japanese Rice Wine Vinegar
- 1 tbsp . . . Honey
- 1 tsp Red Pepper
- Dash Black Pepper
- Pinch Kosher Salt
- 1 tbsp . . . Japanese Sesame Oil
- ½ C Finely Chopped Maui (Or White) Onion

Garnish

- Radish Sprouts Or Parsley
- Black Sesame Seeds
- White Sesame Seeds

DIRECTIONS

1. Place the tuna in a plastic baggie, drizzle with olive oil. Refrigerate the tuna for an hour or so to let the olive oil season the tuna.
2. Dust with salt and pepper or your favorite rub. We like the taste of the tuna and don't over season.
3. On a plate, dip the tuna edges in a mixture of black and white sesame seeds. Sear in a hot cast iron on the grill for 60 seconds on all four edges.
4. Slice into one inch slices.
5. Pour marinade on the bottom of the platter and place tuna pieces in a circular pattern.
6. Garnish with radish sprouts or other herbs.



Easy Fried Rice

RECIPE BY THE RECIPE CRITIC

INGREDIENTS

- 3 C Cooked Rice
- 2 tbsp Sesame Oil
- 1 Small White Onion Chopped
- 1 C Frozen Peas And Carrots Thawed
- 2-3 tbsp Soy Sauce (more or less to taste)
- 2 Eggs Lightly Beaten
- 2 tbsp ... Chopped Green Onions Optional

DIRECTIONS

1. Preheat a large skillet or wok to medium heat. Pour sesame oil in the bottom. Add white onion and peas and carrots and fry until tender.
2. Slide the onion, peas and carrots to the side, and pour the beaten eggs onto the other side. Using a spatula, scramble the eggs. Once cooked, mix the eggs with the vegetable mix.
3. Add the rice to the veggie and egg mixture. Pour the soy sauce on top. Stir and fry the rice and veggie mixture until heated through and combined. Add chopped green onions if desired.



Grilled Pineapple

RECIPE BY ALLRECIPES

INGREDIENTS

- 1 Fresh Pineapple - Peeled, Cored And Cut Into 1 Inch Rings
- 1/4 tsp . . . Honey
- 3 tbsp . . . Melted Butter
- Dash Hot Pepper Sauce

DIRECTIONS

1. Place pineapple in a large resealable plastic bag. Add honey, butter, hot pepper sauce, and salt. Seal bag, and shake to coat evenly. Marinate for at least 30 minutes, or preferably overnight.
2. Preheat an outdoor grill for high heat, and lightly oil grate.
3. Grill pineapple for 2 to 3 minutes per side, or until heated through and grill marks appear.



Ina Garten's Cole Slaw

INGREDIENTS

- 1/2 Small Head Green Cabbage
- 1/2 Small Head Red Cabbage
- 4 Large Carrots, Scrubbed Or Peeled
- 2 C (16 oz) Good Mayonnaise
- 1/4 C Dijon Mustard
- 2 tbsp ... Whole Grain Mustard
- 2 tbsp ... Apple Cider Vinegar
- 1 tsp Celery Salt
- 1/2 tsp ... Kosher Salt
- 1/2 tsp ... Freshly Ground Black Pepper
- 1 C Chopped Fresh Parsley Leaves

DIRECTIONS

1. Cut the cabbages in half and then in quarters and cut out the cores. Set up the food processor* with the slicing blade (according to manufacturer's instructions) and place the pieces of cabbage, one at a time, lying horizontally in the feed tube. (If they don't fit, cut them to fit lying down.) Place the feed tube pusher on top and turn on the processor. Don't push on the feed tube pusher or the slices will turn out too thick! Continue with the remaining red and green cabbage quarters. Transfer into a large bowl, discarding any very large pieces. Before you pour the dressing on the salad, save a handful of the grated vegetables to decorate for serving.
2. Change the slicing blade for the large shredding blade and cut the carrots so they also lie down in the feed tube. Since the carrots are hard, replace the feed tube pusher and press firmly with the food processor on. Transfer to bowl with the cabbages.
3. In a medium bowl, whisk together the mayonnaise, both mustards, vinegar, celery salt, kosher salt, and pepper. Pour enough mayonnaise dressing over the grated vegetables and toss to moisten well. Add parsley and toss together. Cover the bowl with plastic wrap and refrigerate for several hours to allow the flavors to meld. Serve cold or at room temperature.



Hula Pie

...MY VERSION!

INGREDIENTS

- 1 9-Inch Oreo Cookie Piecrust
- 1/2 Gal ... Coffee Ice Cream (seems like a lot of ice cream, but you'll be piling it high.)
- 2 Jars Chocolate Fudge Topping
- 6 oz Macadamia Nuts Or Walnuts, Chopped
- Whipped Cream

Pie Crust:

- 24 Oreos (not Double Stuffed)
- 6 tbsp ... Unsalted Butter, Melted

DIRECTIONS

Pie Crust

1. In a food processor, grind 24 Oreo cookies
2. Pour crumbs into a bowl, add melted butter, stir until blended.
3. Press in bottom of glass pie dish, rest in freezer for 15 minutes before beginning to add the ice cream for pie.

Hula Pie

4. Bring fudge topping to room temperature.
5. Scoop ice cream into prepared pie shell, smoothing it into a rough dome (bombe) as high as you'd like.
6. Use a warmed knife to spread the chocolate fudge topping evenly over ice cream bombe.
7. Freeze until ready to serve.
8. Top each piece of pie with a dollop of whipped cream and chopped nuts before serving.



Skillet Brownies on the Grill

RECIPE BY FOOD & WINE

INGREDIENTS

- $\frac{3}{4}$ C Plus 1 tbsp Of Flour
- $\frac{1}{2}$ tsp . . . Kosher Salt
- $\frac{1}{4}$ tsp . . . Baking Soda
- 7 oz Unsweetened Chocolate, Chopped
- $\frac{1}{2}$ C Salted Butter, Plus More Melted For Greasing Skillet
- 2 tbsp . . . Canola Oil
- 3 Large Eggs Beaten
- 1 C Light Brown Sugar
- 1 C Granulated Sugar
- 2 tsp Vanilla

DIRECTIONS

1. Preheat grill to medium (350°F to 400°F) on 1 side. If using an oven, preheat to 350°F.
2. Whisk together flour, salt, and baking soda in a small bowl; set aside. If grilling, place a heatproof bowl on unoiled grates over the side without the coals (or the unlit side of a gas grill). If using an oven, heat a medium saucepan over low. Add chocolate, butter, and oil to bowl or saucepan; cook, stirring constantly, until melted and smooth. Remove from heat. Let cool slightly, about 5 minutes. Add eggs, brown sugar, granulated sugar, and vanilla to chocolate-butter mixture; stir together until smooth and thoroughly incorporated. Add flour mixture; stir gently until just combined.
3. Grease a 10-inch cast-iron skillet with melted butter. Pour in batter, spreading in an even layer.
4. If grilling, place skillet on grates over the side without the coals (or the unlit side of a gas grill). Grill, covered, until a wooden pick inserted in center of brownies comes out almost clean (it will have crumbs but should not be wet), 40 to 45 minutes. If using an oven, bake in preheated oven about 35 minutes. Remove from heat; cool in skillet 10 minutes. Cut into wedges and serve with ice cream.



Monkey Pod Mai Tai



INGREDIENTS

- 1 oz. Light Rum
- 1 oz. Dark Rum
- 1/2 oz. . . . Macadamia-Nut Orgeat Or Almond Orgeat
- 1/2 oz. . . . Orange Curaçao
- 3/4 oz. . . . Fresh Lime Juice

Honey Lilikoi Foam

- 1/2 oz. . . . Honey
- 1 oz. Lilikoi Purée – Da Vine Brand
- 1 oz. Simple Syrup
- 1 oz. Egg Whites
- 1.5 oz. . . . Cold Water

DIRECTIONS

1. Mix foam ingredients well and put in a Whipped Cream Dispenser and refrigerate. OR Use a hand mixer in a bowl & blend ingredients on high speed till foamy. We had better luck with the bowl method, but I would try the Whipped Cream maker again. It makes a pretty design with the dispenser tip.
2. Add lime juice, orgeat, Orange Curaçao and Light Rum to mixing glass. Shake with 1 C cubed ice about 30 seconds and pour into highball glass. Float dark rum. Top with honey-lilikoi foam

Note: Recipe makes plenty enough foam for 4 cocktails. Keeps for a couple of days in canister, refrigerated. If made in a bowl, it best to use right away. Refrigerate between uses.



Piña Colada

INGREDIENTS

- 4 oz Coco Lopez
- 4 oz Pineapple Juice
- Handful.. Pineapple Chunks
- 2 C Ice
- 3 oz..... Light Rum
- 1 oz..... Dark Rum
- Juice from one freshly squeezed lime

DIRECTIONS

1. In a blender add all ingredients and blend! It is a simple but delicious cocktail!
2. Garnish with a small wedge of pineapple.

Makes 2