

TIKI TIME

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SOUTHERN[®]
BOATING
— MEDIA GROUP —



SUMMER OF THE TIKI

TIKI IS A STATE OF MIND

Special Southern Boating Media Group Supplement

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ABOUT SOUTHERN BOATING

Southern Boating Media Group believes that *Southern Boating* is more than a location—it's a way of life.



THE STORIED HISTORY OF THE MAI TAI



The History

The Mai Tai started as a rum cocktail so popular it supposedly depleted world rum supplies in the 1940s and '50s. In 1944, when the cocktail was invented by Victor J. Bergeron, better known as Trader Vic, it wasn't a sugar bomb.

It was a simple drink created to showcase the pungent flavor of a 17-year-old J. Wray and Nephew Jamaican rum: Bergeron highlighted the golden, medium-bodied rum with just a touch of lime, orgeat, orange Curaçao, and simple syrup.

According to legend, after shaking the concoction with ice and presenting the cocktail to some of his visiting Tahitian friends, they ended up liking it so much one of them exclaimed, "Maita'i roa ae," which translates to "out of this world! The best!" Bergeron christened his new cocktail "Mai Tai," as in "the best."

Our take on the Mai Tai

Ingredients:

2 cups white rum
2 cups Triple Sec
2 cups orange juice
1 cup lime juice
¼ cup water
½ cup sugar
4 orange slices, halved

Directions:

Place first 4 ingredients into an ice-filled shaker.

Add water and sugar to separate plates/shallow bowls.

Dip rims of 8 glasses in water, then sugar.

Shake ingredients and pour evenly into glasses.

Garnish with half an orange slice.

HAWAIIAN-INSPIRED CHICKEN SALAD BITES



Prepare a luau-inspired meal, featuring Chicken Salad Bites.

These small snacks are easy to make and can feed a crowd as a light appetizer.

Serve when the weather is warm but the vibe is oh-so-cool.

Ingredients:

1 ½ cups chopped pineapple
5 cups diced cooked chicken
1 cup diced water chestnuts
1 cup diced celery
½ cup chopped scallions
½ cup sliced almonds
20-30 Tostitos Scoops (or lettuce or cabbage cups) for serving
1 cup canned Chinese fried crunchy noodles (if unavailable, use ½ cup more almonds)

Dressing:

¾ cup sour cream
¾ cup mayonnaise
¼ cup sweet chutney or marmalade
1 tsp. curry powder
1 tsp. each salt and pepper
2 Tbsp. lemon juice

Combine ingredients in a bowl; mix well.

Directions:

Combine first 6 ingredients in a bowl and set aside. Stir dressing into salad 1 hour before serving and refrigerate to blend flavors.

When ready to serve, place a tablespoon of chicken salad on Scoops or lettuce or cabbage cups.

Sprinkle with Chinese noodles or almonds.



POLYNESIAN MEATBALLS



Make short work of a filling appetizer with these Polynesian Meatballs.

Snag a bag of frozen meatballs before your next cruise and enjoy a taste of the "islands," no matter where you are! This recipe serves a large group as an appetizer or 4-6 adults as an entree.

Ingredients:

- 1 cup ketchup
- ½ cup brown sugar
- ½ cup water
- ⅓ cup soy sauce
- 2 Tbsp. honey
- 2 Tbsp. vinegar
- 1 tsp. dry mustard
- ½ cup diced pineapple (canned is fine)
- 40 frozen or prepared bite-size meatballs

Directions:

Mix ingredients (except meatballs) in a saucepan.

Bring to a boil, reduce heat, and simmer for 10 minutes. Stir in meatballs. Simmer until hot.

Serve Polynesian meatballs with toothpicks.





POLYNESIAN SHRIMP

SHRIMP GETS AN UPGRADE

This Polynesian Shrimp is quick and versatile. Enjoy this tasty twist by serving on skewers.

You'll have the crew begging for more!

Not a fan of shrimp? The marinade in the Polynesian Shrimp recipe would work just as well on a neutral fish like cod or tilapia.

Ingredients:

- ½ cup soy sauce
- ½ cup pineapple juice
- ½ cup brown sugar
- 3 cloves garlic, minced
- 2 tsp. grated ginger or ½ tsp. ground ginger
- 1 Tbsp. rice vinegar or white vinegar
- Dash of cayenne pepper
- 1 ½ lbs. large shrimp, deveined and shelled
- 2 sweet peppers, cut into chunks
- 1 pineapple, cored and cubed

Directions:

Mix the first 7 ingredients in a saucepan and bring to a boil. Turn the heat off and let cool. Place cleaned shrimp in a large, shallow bowl and pour in half of the cooled marinade. Refrigerate for 2-5 hours.

Reserve the remaining marinade for basting.

When ready to cook, heat grill to high, remove shrimp from marinade and make skewers (ideally metal) alternating shrimp, pepper, and pineapple. Grill for 2-3 minutes on each side, basting with the reserved marinade.

Serve hot.



HAWAIIIAN SALSA

Take your tastebuds on a trip to the Big Island with this tangy Hawaiian Salsa.

Sweet and savory, this sensational salsa will have everyone on board saying Aloha!



Ingredients:

14.5 oz. canned diced tomatoes, drained
½ orange bell pepper, diced
½ purple onion, diced
1 jalapeño, seeded and diced
½ bunch cilantro, minced
½ Tbsp. garlic, minced
½ tsp. ground cumin
½ Tbsp. salt
2 Tbsp. lime juice
1 cup mango, diced
1 cup pineapple, diced
Tortilla chips

Directions:

Mix first 9 ingredients in a large bowl. Stir in mango and pineapple.

Chill and serve this salsa with tortilla chips.





TIKI NOODLES

NOODLES OF NOODLES

These zesty Tiki Noodles are the perfect combination of sweet, salty, spicy, and crunchy. Most ingredients have a long shelf-life and keep well when cruising.

The best thing about these noodles? They taste even better on day two! So go ahead, enjoy them for lunch the next day as well.

Ingredients:

- ½ cup Asian sesame oil
- ½ cup soy sauce
- 3 Tbsp. rice or cider vinegar
- ¾ Tbsp. salt
- 1 Tbsp. hot chili oil or 1 tsp. crushed red pepper
- 3 Tbsp. sugar
- 1 lb. linguine or rice noodles
- ½ red pepper, diced
- ¼ cup scallions
- 1 Tbsp. roasted sesame seeds (optional)
- 1 cup shredded cabbage (optional)

Directions:

Combine the first 6 ingredients in a bowl. Cook pasta al dente. Drain pasta and stir in the sauce while the noodles are hot.

Cover and refrigerate overnight or until cooled.

Toss noodles with peppers, scallions, sesame seeds, and cabbage.

Serve the Tiki Noodles at room temperature.

