

EASY EVERY DAY: 20 DISHES in 30 MINUTES

# BON APPÉTIT

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228  
pages

HOLIDAY  
RECIPES  
MENUS  
DRINKS  
PARTIES &  
MORE

GIFTS  
from Your  
Kitchen in  
5 to 30  
Minutes

HANUKKAH  
Latkes

CHRISTMAS  
Cookies

RUSTIC  
Italian  
Dinner

THE  
SECRET  
to Perfect  
Roast Beef

WHITE  
CHOCOLATE  
TIRAMISU  
TRIFLE  
p. 189



\$4.50  
CANADA \$5.50  
FOREIGN \$5.50



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## Dream Desserts

Chocolate pudding torte, peppermint candyland cake,  
and a fruitcake to love

## Starters

# HAWAII'S BIG ISLAND

**NAVIGATOR** Tropical rainforests, three active volcanoes, 266 miles of coastline, and an average year-round temperature of 74°F—these alone make the Big Island paradise, particularly when it's blizzard season on the mainland. If you haven't already booked a getaway, consider the island's growing reputation as a food lover's destination. From exotic fruits and esoteric local dishes to artisanal food producers, here's where to go and what to taste.



Spicy ahi poke with avocado salsa at The Hualalai Grille.

**EAT:** For a taste of the island's local ingredients, check out rising-star chef Joshua Ketner's modern bistro cooking at

1 **Hilo Bay Café** (315 Maka'ala Street, No. 109, Hilo; 808-935-4939; [hilobaycafe.com](http://hilobaycafe.com)). Or for a more in-depth experience, go to

2 **Merriman's**, a standout restaurant that offers culinary and farm tours that end with a four-course dinner (65-1227 Opelo Road, Kamuela; 808-885-6822; [merrimanshawaii.com](http://merrimanshawaii.com)). Who

serves the best piping-hot *malasada* (a doughnut-like pastry)? Decide, bite by bite, with visits to

3 **Tex Drive In** (45-690 Pakalana Street, Honokaa; 808-775-0598; [texdrivein.com](http://texdrivein.com)) and

4 **Punalu'u Bake Shop** (Route 11, Naalehu; 866-366-3501; [bakeshophawaii.com](http://bakeshophawaii.com)). For the island's biggest bowl of *loco moco*, a rib-sticking comfort dish made of rice, hamburger patties, fried eggs, and brown

gravy, check out the "Sumo Loco" made with Big Island-raised beef at 24-hour favorite

5 **Ken's House of Pancakes**, known locally as "K-HOP" (1730 Kamehameha Avenue, Hilo; 808-935-8711).

**DRINK:** Longboard Island Lager, Fire Rock Pale Ale, and Big Wave Golden Ale are just a few of the surf-inspired small-batch beers made at

6 **Kona Brewing Company** (75-5629 Kuakini Highway, Kailua-Kona; 808-334-2739; [konabrewingco.com](http://konabrewingco.com)). **SHOP:** With more than 100 farmers and crafters,

7 **Hilo Farmers Market** (corner of Mamo Street and Kamehameha Avenue, Hilo; 808-933-1000; [hilofarmersmarket.com](http://hilofarmersmarket.com)) is the island's best stop for fresh seafood and flowers. The



organic tropical fruits can't be beat at

8 **South Kona Fruit Stand** (84-4770 Mamalahoa Highway, Captain Cook; 808-328-8547). Richard Spiegel's

9 **Volcano Island Honey Company** organic artisanal white honey, made from the flower of the kiawe tree, is a

state treasure (46-4013 Puaoa Road, Honokaa; 888-663-6639; [volcanoislandhoney.com](http://volcanoislandhoney.com)).

**SLEEP:** Where's a foodie to stay? 10 **Four Seasons Resort Hualalai** at Historic Ka'upulehu (72-100 Ka'upulehu Drive, Kailua-Kona; 888-340-5662; [fourseasons.com](http://fourseasons.com)) offers both unsurpassed service and **The Hualalai Grille**, from celebrated Hawaiian chef Alan Wong (*Four Seasons Resort Hualalai*, 72-100 Ka'upulehu Drive, Kailua-Kona; 808-325-8525; [alanwongs.com](http://alanwongs.com)). 11 **Mauna Lani Resort** (68-1400 Mauna Lani Drive, Kohala Coast; 800-367-2323; [maunalani.com](http://maunalani.com)) boasts luxurious accommodations and five restaurants overseen by James Beard Award-nominated chef Edwin Goto.

—Andrew Knowlton ▶