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Bowl Game Bowl Dips Score Big

TORRANCE, Calif. — Kickoffs, classic commercials, gridiron greatness and instant replays – the Super Bowl is upon us, which translates into one trying task for party planners everywhere – the ultimate game day gathering. Household hosts will tackle a variety of duties to match the spirit of fellow fans with an excellent “Bowl Bash.” The biggest obstacle for most: the food lineup. Hosts need party dishes that are finger-friendly, universally appealing and ideal for groups. The solution is simple: Bowl Dips. King’s Hawaiian has developed a variety of Bread Bowl Dip recipes – from hearty to light – along with some party planning tips to sideline your game day stress.

Here are six vital tips to add to your party planning playbook:

- **Chart Out Your Game Plan:** Before heading to the grocery store, plan your menu and make a list. Be sure to shop early so you don’t get tackled by last-minute shoppers in the aisles or shut-out of great selections.
- **Stock Your Roster With Reserves:** Game day parties bring hungry crowds so when planning for food quantities, think big. To avoid a rush of fourth quarter food frenzies, consider preparing dishes that you don’t bring out until half-time.
- **Decorate Your Sidelines:** Decorate the area around the television with football posters and pennants of your favorite team. Use green turf to decorate tables where food will be displayed.
- **Be Replay Ready:** Set up your DVR or Tivo the night before the “Big Game” so you can be sure to capture close calls and commercials for a second look or laugh.
- **Warm Up:** Prepare the night before so you don’t have to miss the pre-game action. Make prepare-ahead recipes, which can be finished right before guests arrive (many bowl dip ideas are ideal for this).
- **Research Options:** There’s a wealth of websites to get dip and other recipe ideas, (kingshawaiian.com has a variety of options available).

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King's Hawaiian Bowl Dips

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The following are two excellent Bread Bowl recipe ideas to add some distinctive flavors to Bowl Bash plans:

Simple and Savory Healthy Veggie Dip

Ingredients:

- 2 (16 oz.) loafs King's Hawaiian Sweet Bread
- 2 - 8 oz. containers plain yogurt (Greek style preferred)
- 1 package vegetable soup mix (net. Wt. 2.4 oz package)
- Vegetable medley cut for dipping (carrots, celery, cherry tomatoes, jicama, broccoli, etc.)

Preparation:

1. Carve out center core of bread within two inches of bottom and sides, keeping bread intact.
2. Cut reserved bread and other loaf into 1-inch cubes for dipping.
3. Place 1 3/4 cups yogurt into a bowl and add dry soup mix. Stir. Add more yogurt to taste.
Pour into hollowed out King's Hawaiian round loaf.
4. Serve with vegetables and additional pieces of King's Hawaiian bread cubes for dipping.

Makes: 6-8 servings

Hearty Cajun Andouille Sausage Dip

Ingredients:

- 2 (16 oz.) loafs King's Hawaiian Sweet Bread
- 8 oz. Velveeta, cut into smaller blocks
- 8 oz. cream cheese, softened
- Cajun style Andouille Smoked Pork Sausage (12 oz.), cut into small pieces
- 3/4 tsp. Cajun Seasoning

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King's Hawaiian Bowl Dips

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Preparation:

1. Carve out center core of bread within two inches of bottom and sides, keeping bread intact.
2. Cut reserved bread and other loaf into 1-inch cubes for dipping.
3. Place Andouille sausage pieces into large frying pan and sauté until cooked thoroughly.
4. Add Velveeta cheese and cream cheese and stir until melted.
5. Add Cajun seasoning; adjust to taste.
6. Pour into hollowed out King's Hawaiian round loaf.
7. Serve with celery sticks, additional pieces of King's Hawaiian bread cut into cubes for dipping.
8. Serve with a spoon or knife to help spread this hearty dip.

Makes: 6-8 servings

About King's Hawaiian

Founded more than 50 years ago in Hilo, Hawaii when Robert Taira opened his first bakery and tempted the taste buds of local residents with his unique Portuguese Sweet Bread recipe, King's Hawaiian continues to be well known as the original, family-owned producer of Hawaiian sweet bread and national sales leader in this category. After introducing their delicious sweet bread to the mainland, the Taira family opened the popular King's Hawaiian Restaurant & Bakery in Torrance, Calif. in 1988 and launched quick-service restaurant concept, The Local Place, in 2002. In addition operating a dynamic 150,000 square-foot bakery facility, the company continues to expand its distribution of bread products into stores nationwide with an appreciation for quality ingredients and great taste.

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