

Hawaiian Happy Hour Recipe Ideas

**Leah's Quick & easy – Hawaiian drink for 1
Cocktail or Mocktail you decide.**

You will need a frosty glass &:

1. Sparkling Ice Coconut Pineapple soft drink cold
2. Crushed Ice
3. Vodka shot (optional)
4. Sip frequently ;)

Saying goodbye to cooking 2 Nite? Say hello UNO!

[Pizzeria Uno Spicy Hawaiian thin crust](#)

U & Doordash.com have got this!

Need Coconut Pineapple Punch for a Bunch?

Official Sparkling Ice recipe for a group

<https://www.sparklingice.com/recipes/recipe/coconut-pineapple-punch/>

Looking for a gourmet treat from the Islands?

[Trader Vic's Original Mai Tai](#)

1 oz. Rhum Clément VSOP Martinique rum (or other light rum)

1 oz. Appleton Estate Extra Dark Jamaican rum (or other dark rum)

The juice of one fresh lime (reserve half the lime shell)

1/2 oz. Orange Curacao

1/2 oz. Orgeat (a distinctive nutty-rose scented syrup)

1/4 oz. Simple Syrup

Mint Sprig

2 cups Crushed Ice

Fill a double old-fashioned glass with crushed ice. Pour all ingredients into a shaker except the Dark Rum. Shake and pour into the glass over the ice. Float the Dark Rum on top. Garnish with the lime shell cut side down (the island) and a tall mint sprig (the palm tree). A pretty paper parasol scores extra points, of course.

Hawaiian Music: [Kings Hawaiian Play List](#)

1 of my Favs = https://www.youtube.com/watch?v=w_DKWlrA24k

More ideas for your Hawaiian themed happy hour...

How about some Hawaiian Chicken Kabobs?

PrintPin

<https://www.spendwithpennies.com/hawaiian-chicken-kabobs/>

Like most [grilling recipes](#), kabobs are the perfect summer meal! Chicken and fresh veggies all beautifully stacked on a skewer and grilled until caramelized.

The possibilities are endless. These Hawaiian Chicken Kabobs are delicious when you make them and perfect leftover and added to a salad for lunch the next day.

If you're using wood skewers, be sure to give them a soak first so they don't burn on the grill!

Or Indoors...

Don't have a grill or want to stand out in the outdoors? No problem, you can also make these kabobs in the oven!

1. Preheat the oven to 450°F.
2. Place prepared kabobs on a foil lined pan.
3. Bake 22-26 minutes or until chicken reaches 165°F.

PREP TIME 30 minutes

COOK TIME 13 minutes

TOTAL TIME 43 minutes

SERVINGS 8 skewers

Grilled Hawaiian Chicken Kabobs. Tender juicy chicken layered with a rainbow of veggies in a tangy Pineapple Honey BBQ Sauce. The perfect quick & easy summer meal!

Ingredients

- 4 large boneless skinless chicken breasts
- 1 cup mushrooms *halved*
- 1 red bell pepper
- 1 orange bell pepper
- 1 cup pineapple *diced*
- 1 green bell pepper
- 1 purple onion

Sauce

- 1 package KC Masterpiece® BBQ Sauce & Dry Rub *Sweet Honey*
- 1 3/4 cup pineapple juice *divided*

Instructions - Sauce: Combine 3/4 cup pineapple juice and 1 pouch KC Masterpiece® BBQ Sauce & Dry Rub. Set aside.

Skewers

1. Cut chicken into bite-sized pieces. In a large zipper bag combine 1 cup pineapple juice and 1 pouch KC Masterpiece® BBQ Sauce & Dry Rub and chicken. Marinate 30 minutes.
2. Preheat grill to medium-high.
3. Thread chicken and vegetables onto skewers and brush with BBQ Sauce.
4. Grill 12-16 minutes or until cooked through.

NUTRITION INFORMATION

Calories: 116, Carbohydrates: 11g, Protein: 13g, Fat: 1g, Cholesterol: 36mg, Sodium: 70mg, Potassium: 432mg, Fiber: 1g, Sugar: 8g, Vitamin A: 1005IU, Vitamin C: 57.8mg, Calcium: 14mg, Iron: 0.6mg