

CUISINE, FOOD, HAWAII

MOVEABLE FEAST WITH FINE COOKING

Oahu, Hawaii

Air date: Sat., Apr. 2, 7:00 pm



This series combines flavorful ingredients, top chefs and beautiful locations for the ultimate dining experience. In the third season of the Emmy-nominated series, Australian Chef Pete Evans goes coast-to-coast, and across the sea, traveling to Nashville, Louisville, Miami, San Antonio, Hawaii and other US locations to meet the best chefs in each area and cook a delicious meal that incorporates local and seasonal ingredients.

Oahu, Hawaii

Chef Pete Evans joins award-winning Hawaiian chefs Jon Matsubara and Lee Anne Wong on Oahu to learn how local pineapple is harvested. They also meet local fish guru/mentor Brooks Takenaka at the Honolulu Fish Auction to bid and buy locally sourced fish for dinner. Chef Jon shows how to make his famous smoking mai tai cocktail, hibachi-style Kauai shrimp, and Kahaluu roast pork belly, while Lee Anne cooks up fresh opah and vegetable sides and Pete prepares ahi poke.

Tags: abalone, adventure, ahi, auction, beef, Brooks Takenaka, Butter, chef, cocktail, coconut, cook, cuisine, curry, dish, farm, fish, food, grill, Hawaii, Hibachi, Isaac Bancaco, Jim Babian, Jon Matsubara, Kahua Ranch, kampachi, Kohala Mountains, Kyle Kawakami, lamb, Lee Anne Wong, lilikoi, mai tai, Maui, Maui Fresh Streatery, Maunalua Bay, Noho'ana Farm, Oahu, Peter Merriman, pineapple, pipikaula, poi, poke, prepare, ranch, style, taro, The Big Island, travel, tuna, Wagyu