

[Trending]

Charcuterie

Before refrigeration, charcuterie was made to extend the shelf life of prepared meat products. Today, it is an artisanal specialty sought for the savory flavors that result from salting, smoking, and drying. In Hawai'i, chefs are using O'ahu-raised pork, Maui beef, Ni'ihau lamb, and more to produce charcuterie of exceptional quality. —Cheryl Chee Tsutsumi

Capische

Hotel Wailea

555 Kaukahi Road, Wailea, Maui
(808) 879-2224; capische.com

Capische has its own curing room and smokehouse. The *salumi* and cheese antipasti plate offerings change weekly. The plate might include *coppa* (made from a pig's neck meat), *guanciale* (cured pig jowl), and Red Dragon cheese (similar to cheddar, mixed with ale and whole-grain mustard).

Grondin:

French-Latin Kitchen

62 N. Hotel Street, Honolulu
(808) 566-6768; grondinhi.com

Its charcuterie board is composed of all house-made items, with ham and pork and duck *pâté* paired with mustard and pickled red onions. Daily specials also incorporate creative charcuterie; for example, a mole-seasoned lamb prosciutto will be on the menu soon.

Link Sausage Co.

(808) 457-0997; linkhnl@gmail.com

Link is at four O'ahu farmers markets: Thursday, 2–7 p.m., Hale'iwa (Waimea Valley, 59-864 Kamehameha Highway); Saturday, 8 a.m.–noon, Pearlridge Center (98-1005 Moanalua Road) and Kaka'ako (Ward Warehouse, 1240 Ala Moana Boulevard); and Sunday, 8:30 a.m.–noon, Kailua (Kailua Elementary School, 315 Ku'ulei Road).

At his mobile shop, Robert McGee sells five types of sausages; two kinds of smoked bacon; three varieties of smoked beef salami; and smoked andouille, pepperoni, *Landjaeger*, and marlin. His charcuterie perks up an array of dishes, from soups to stews to fried rice. Perfect for the grill are boldly flavored links, which he double grinds for juiciness.

[3 Questions With ...]

Mark Noguchi

It was hula that ultimately brought Mark "Gooch" Noguchi into the culinary world. In his early 20s, the O'ahu native joined Hawai'i Island's Hālau o Kekuhi in Hilo. Home



between international hula tours, he began to feel something was missing. When a friend suggested he become a chef, Gooch laughed out loud. Two weeks later, he still couldn't shake the idea, and he enrolled in the Culinary Institute of

the Pacific, which he followed with two years at the Culinary Institute of America. Gooch cooked at Chef Mavro, Town Restaurant, and He'eia Kea Pier General Store & Deli (now closed) before founding the Pili Group in 2012, which focuses on the community, education, and food. This March, the Pili Group opened the Mission Social Hall and Café, a lunch spot in the Hawaiian Mission Houses Museum (facebook.com/missionbypili). —Bekah Wright

1 WHY DID SUSTAINABILITY BECOME A FOCAL POINT FOR YOU?

When we dance hula or pick lau or flowers for a lei, we're always hyperaware of our surroundings. That awareness, in regard to living things, transfers directly into cooking. We have finite resources, especially on an island. When I started cooking, it was instilled in me early: All we have is each other and our 'āina, our land.

2 FAVORITE CHILDHOOD DISHES?

I have memories of our house always smelling like something fermenting: pickles, cabbage, fish eggs. My grandmother was a really good Japanese cook, making dishes with flavors that were evocative of Hawai'i and cuisine from the motherland of Japan. Now that I'm older, I regret not having paid more attention.

3 WHAT DO YOU RECOMMEND AT MISSION SOCIAL HALL AND CAFÉ?

We make our own fish salad from fresh kajiki and cook it slow. Then take a nice, soft, squishy, locally made bun; add bacon, lettuce, and tomato; and make a BLT out of it.



FROM LEFT: HOTEL WAILEA; ETHANN OKI