



SPOTLIGHT RECIPE
COUNTRY - HAWAII

KALUA PORK

SERVES 14

INGREDIENTS

- 2 tablespoons pink Hawaiian salt
- 2 ounces liquid smoke
- 10 pounds bone-in pork butt or shoulder
- 1 banana leaf

DIRECTIONS

Preheat the oven to 325 F.

Rub the pork shoulder with the salt and liquid smoke, cover and let marinate for 24 hours in the refrigerator.

Remove the pork from refrigerator and wrap it in the banana leaf.

Place the wrapped pork shoulder into a baking dish. Cover with aluminum foil, place in the preheated oven and cook for 4 hours.

Remove from the oven and remove the aluminum foil and banana leaf. Lightly shred the pork shoulder and serve.

Side dishes

Cabbage Slaw • Roasted Sweet Potato

