

Kalua Pork Recipe

(recipe contributed by Fenny Evers, from Sam Choy's Cookbook)

3-4 lbs pork butt

2 TBS salt (rock salt called for but I just used regular table salt)

2 TBS liquid smoke (I used hickory flavor)

2-3 cloves garlic crushed (however garlicky you want it!)

Mix salt, liquid smoke, and garlic together to make a paste.

Slice shallow cuts into the pork all over.

Rub paste all over pork, especially into the cuts.

Wrap with ti leaves (if able). If not available, seal well in foil. (I usually put the fatty side up, so it can drip all the way through the meat.)

Place in dutch oven or keep sealed in foil very tightly (yet with room to steam inside).

Bake at 350 degrees for about 3.5 hours. General rule of thumb is 1 hour per 1 pound of meat.

Once cooked, shred the pork.

For that extra moisture, put pork in pot on stove with about 1 cup of hot water, 1 TBS of salt, and a splash of liquid smoke.

All measurements are approximate and can vary according to your own tastes.

4lbs is about enough for 20 pulled pork sandwiches