

Oven-Roasted Kalua Pork



If you don't have time to build an imu, this oven-cooked kalua pig is nearly as good. Serves 8

Ingredients:

1 5- to 5 1/4-pound boneless pork butt roast	6 to 8 large Ti & 3 to 4 large banana leaves or aluminum foil
2 tablespoons plus 2 teaspoons Hawaiian sea salt or coarse sea salt	6 cups water, divided
	1/2 teaspoon liquid smoke
	1/2 cup guava jelly

Directions:

- Preheat oven to 350°F. Using a sharp knife, cut 1/4-inch-deep slits, 1 inch apart over the pork roast. Rub 2 tablespoons sea salt all over pork.
- Unfold the Ti leaves and place on a work surface. Place pork roast atop of the leaf. Melt the guava jelly in a small sauce pan or in the microwave oven, stir in the liquid smoke and pour over the pork. Fold up Ti leaf around pork, enclosing completely. Repeat wrapping pork in the banana leaves, 1 at a time. Tie with kitchen string to secure, and then wrap the roast in aluminum foil. Place pork in roasting pan; pour 4 cups water into the bottom of the pan.
- Roast pork in oven about 5 hours or until the pork is very tender when pierced with fork. Unwrap pork and cool slightly. Shred pork and place back in the pan to absorb the liquid in the bottom of the pan.
- **Tip:** Hawaiian sea salt is available at specialty food stores and online from Hawaii Specialty Salt Company at www.hawaiisalt.com. Ti and Banana leaves are available at Asian markets and Latin markets or through a florist. Liquid smoke is a smoke-flavored liquid seasoning available at many supermarkets and specialty foods stores.



Recipes Courtesy of Kiele O Kona Coffee Company

www.kieleokona.com