

Kalua Pig

Submitted by Sherry Pokaka`a

- 7 lbs. Pork Butt (it doesn't matter how many pds. you make; it's 1 part to 1 part)
- 7 T. Whitney's Hickory Smoke (I like a good smokey flavor so I put 1 T. per pound but you can adjust to your liking)
- 7 t. Rock Salt to taste (be liberal and make sure to rub it in each slit - roughly 1 tsp. per lb.)

Add a little vinegar about a tsp or so for a little extra flavor.

Wash the pork butt and make slits with a knife to pierce midway through the meat. Rub Hawaiian salt all over and inside the slits. Next, rub hickory smoke all over and inside the slits. Line roasting pan with foil, enough to seal each side to create a pocket. Place fatty side up on foil and seal to keep juices in. Roast at 250 degrees for 1 hour per pound or until done.

Try not to open the oven during the cooking process and especially don't open the foil. The butt will cook in its own juices and with a slow cook it'll taste like it came out of an `imu.

*Of course ti or banana leaf would work better if you have. I've also tried stuffing a few garlic cloves in the slits and placing a bay leaf at the bottom. When the juices marinate it's a wonderful thing. I've also noticed that if you save the juices with the kalua pig, it will get a little saltier after every reheating. You may want to toss the juice or use less salt and keep the juice.

If you have too much left over and you don't know what else to do with it, mix with cabbage or toss with barbeque sauce and place on a toasted bun for a nice pull pork sandwich.

ENJOY!