

Oven Roasted Kalua Pork

INGREDIENTS:

- (1) 5- to 5 1/4-pound boneless pork butt roast
- 2 tablespoons plus 2 teaspoons sea salt or coarse sea salt
- 3 frozen banana leaves, thawed (Thai or Asian Market)
- 6 cups water, divided
- 1 1/2 teaspoon liquid smoke

DIRECTIONS:

PREHEAT OVEN TO 350°F. USING SMALL SHARP KNIFE, CUT 1/4-INCH-DEEP SLITS 1 INCH APART ALL OVER PORK ROAST. RUB 2 TABLESPOONS SEA SALT ALL OVER PORK. UNFOLD 1 BANANA LEAF ON WORK SURFACE AND PLACE PORK ROAST ATOP LEAF. FOLD UP LEAF AROUND PORK, ENCLOSING COMPLETELY. REPEAT WRAPPING PORK IN REMAINING 2 BANANA LEAVES, 1 AT A TIME.

TIE WITH KITCHEN STRING TO SECURE, THEN WRAP ROAST IN FOIL. PLACE PORK IN ROASTING PAN; POUR 4 CUPS WATER INTO PAN.

ROAST PORK IN OVEN UNTIL VERY TENDER WHEN PIERCED WITH FORK, ABOUT 5 HOURS. UNWRAP PORK AND COOL SLIGHTLY. SHRED PORK AND PLACE IN LARGE BOWL. BRING REMAINING 2 CUPS WATER AND REMAINING 2 TEASPOONS SALT TO BOIL IN SMALL SAUCEPAN. ADD LIQUID SMOKE; POUR OVER PORK AND STIR TO BLEND. LET STAND 10 MINUTES TO ALLOW LIQUID TO FLAVOR PORK. SERVE.

YIELD: 8 SERVINGS

SERVE WITH, HAWAIIAN BUNS, COCONUT MASHED SWEET POTATOES AND COLESLAW OR YOU CAN TRY A MANGO GAZPACHO.