
Kalua Pork Sliders

Total time: 4 hrs 5 min Yield: 4 Servings

Ingredients

4 lb pork butt or shoulder
1/4 cup soy sauce
1 cup water
4 Tbsp liquid smoke
2 Tbsp Hawaiian salt
salt
pepper
3 cup head cabbage (shredded)
3 cup red cabbage (shredded)
1 red onion (small, diced)
2 Tbsp mayonnaise
1 tsp Dijon mustard
1 tsp red wine vinegar
1 lemon (juice only)
Hawaiian sweetbread rolls (cut in half, toasted)

Prep Time: 20 min Cooking Time: 3 hrs 45 min Total Time: 4 hrs 5 min

Instructions

Place the pork into a deep roasting pan. In a mixing bowl, combine the soy sauce, water, liquid smoke and Hawaiian salt. Rub the mixture over the pork.

Cover pork with foil and roast in the oven at 350°F for about 3 hours. Remove from oven; leave pork in covered pan for 30 to 45 minutes. Transfer pork into a large bowl and pull meat apart with a fork. Add the juices from the roasting pan and adjust seasoning with salt and pepper, to taste.

In a separate mixing bowl, add the red and head cabbages, onion, mayonnaise, Dijon mustard, vinegar and lemon juice and combine to make the slaw.

To assemble the sliders, place a small mound of pulled pork onto the bottom of a sweetbread roll; add a spoonful of the slaw then the top of the roll and enjoy with your favorite cold beer.

Recipe brought to you by:

Chef Maka Kwon