
Kona Coffee Crusted Roast Pork with Au Jus, Molokai Sweet Potato Mash & Sauteed H?‘i‘o and Alii Mushrooms

Total time: 1 hr 16 min Yield: 4 servings

Ingredients

black pepper
salt
1 Tbsp Kona coffee, finely ground
1 Tbsp olive oil, divided
1 lb pork shoulder, trimmed
1 can 14 oz. low-sodium beef broth
1/4 cup dry sherry
1 Tbsp tomato paste
2 lb sweet potato, peeled and cut
1/4 cup unsalted butter
heavy cream
1 cup Ali'i mushrooms, chopped
1 cup h?‘i‘o, blanched
1 Tbsp butter, melted
3 Tbsp white wine

Prep Time: 35 min Cooking Time: 41 min Total Time: 1 hr 16 min

Instructions

Preheat oven to 400°F. Combine 2 tsp. pepper, 3/4 tsp. salt and Kona coffee in a small bowl; add 1 tsp. oil. Rub over pork. Let stand for 15 minutes. Heat the remaining 2 tsp. of oil in a large ovenproof skillet over medium-high heat. Add pork; cook 4 minutes, browning on all sides. Then bake at 400°F for 10 minutes or until a thermometer registers 160°F (slightly pink). Let stand 5 minutes. Remove pork from pan; cut diagonally across grain into 12 slices. Return pan to the stove over medium-high heat, and add broth, scraping pan to loosen browned bits. Add sherry and tomato paste; stir with a whisk. Bring to a boil. Reduce heat; simmer 5 minutes.

For the sweet potato mash, add potatoes into pot of water and bring to a boil. Boil until soft. Strain and add in butter. Mix until butter completely melts. Slowly add in heavy cream until smooth and creamy or desired consistency. Finish by adding salt to taste and mix.

To prepare the sautéed mushrooms and h?i'o, heat butter in a saucepan. Place mushrooms and h?i'o in pan and cook for about 1 minute. Pour white wine into the pan and sauté for about 30 seconds. Add salt and pepper to taste.

Enjoy together for a complete meal.

Source:

Kory Urada, Kona Coffee Recipe Contest Winner: College Culinary Savory – 1st Place