



# KALUA PIG

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## INGREDIENTS:

### PORK:

- 5-7 pounds Boneless Pork Shoulder (Pork Butt)
- 5 Garlic Cloves, peeled and cut in thick slivers
- 1-2 Tablespoon Hawaiian Red Alaea Sea Salt (or coarse sea salt)
- 2 teaspoon Liquid Smoke
- $\frac{3}{4}$  cup Water

### SLAW:

- 3 cups Napa Cabbage, shredded
- 1 cup Purple Cabbage, shredded
- 1 cup Carrots, shredded
- 1 Red Bell Pepper, thinly sliced
- 2 Green Onions, sliced
- $\frac{1}{2}$  cup Slivered Almonds, toasted

### SLAW DRESSING:

- $\frac{1}{4}$  cup Rice Vinegar
- 2 tablespoons Canola Oil
- $\frac{1}{2}$  teaspoon Salt
- $\frac{1}{2}$  teaspoon Toasted Sesame Oil
- 1 teaspoon Honey

### RICE:

- 2 cups Jasmine Rice
- 2 cups Water

## PREPARATION INSTRUCTIONS:

1. Cut the pork shoulder into large, equal chunks. (Remove fat if necessary)
2. Sprinkle the red sea salt over each piece of the pork.
3. Place the pork pieces into the Instapot.
4. Add the liquid smoke, along with the water, and the garlic cloves.
5. Place the lid on the pot and press the 'Pressure Cook' button and select 90 minutes..
6. While the pork cooks, make the slaw.
7. When the Instapot cycle has finished, let the pot naturally release the pressure (this could take approximately 20 minutes. If you don't want to wait that long, let it naturally release for at least 10 minutes, and then manually release the remaining pressure).
8. While the pressure is releasing, prepare the rice.
9. After the pin in the lid drops down, open it and remove the pork with tongs to a large bowl.
10. Use two forks to shred the pork.
11. Plate the shredded pork alongside the slaw and rice.
12. Rinse out the inner lining of the Instapot and add two cups of rice with two cups of water.
13. Set the Instapot to 'Rice' and allow to run through the cycle.
14. Quick Release the pressure again once cycle is finished.
15. Plate the pork alongside the cabbage and rice.

### SLAW:

1. In a large bowl, combine all of the prepared vegetables and almonds.
2. In a separate smaller bowl, combine all the dressing ingredients.
3. Pour over the vegetable mixture, mixing to coat.
4. Chill in the refrigerator until ready to serve.

### RICE:

1. Bringing the water to boil in a large pot over medium-high heat.
2. Stir in the rice.
3. Bring back to a simmer, cover, and cook on low heat for approximately 15 minutes.
4. Fluff with a fork, cover, and set aside until ready to serve.