

## KĀLUA PIG

**KAU KAU TIME! KĀHEA 'AI!**

*Time to eat! Come and get it!*



**YOU CAN'T HAVE A LŪ'AU WITHOUT THIS FAVORITE!**

Oven-roasted with banana leaves and kiawe wood.

**Highway Inn**

— Since 1947 —

**HAWAIIAN FOOD**

"A Taste of Old Hawaii"

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Scan for online  
instructions and  
alternate prep ideas!

**TO STORE:** All product ships vacuum sealed or in heat-sealed zip-top bag; do not remove from bag until ready to prepare. Product may arrive partially thawed; refreezing is not recommended if product has thawed partially or fully. Refrigerate or freeze immediately upon receiving. May be stored in the refrigerator up to 3 days or freezer 1 month.

**TO THAW:** Thaw product in bag; keep refrigerated while thawing. (May take up to 2 days to completely thaw from fully frozen. Product may be reheated while frozen but will impact reheating time significantly.)

*Ingredients: Pork butt, sea salt*

**Preparation:**  
*instructions are for one bag*

*Step 1: Thaw (see instructions above)*

*Step 2: Cut a vent slit (approx. 1 inch) in vacuum bag.*

*Step 3: Set bag on a microwave-safe plate*

*Step 4: Microwave on high for 10 minutes. Use vent slit to insert thermometer and check temperature; center of meat should be 160°F. If not fully reheated, continue microwaving in two-minute increments until 160°F in center.*

*Step 5: Carefully cut bag open (watch out for escaping steam) and transfer contents to a serving dish, including any juices. Meat may be compacted together when removed from the bag; separate with tongs or two forks before serving.*

**VISIT OUR WEBSITE FOR MORE WAYS TO USE AND PREPARE KĀLUA PIG!**