

SMOKED MEAT

KAU KAU TIME! KĀHEA 'AI!

Time to eat! Come and get it!



A FAVORITE FOR BREAKFAST, LUNCH OR DINNER!

A perfect pūpū (snack), or use it to fill an omelette or garnish fried noodles!

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, soy sauce (soybeans), granulated white sugar, crushed red pepper, garlic, sea salt

Preparation:
instructions are for one bag

Microwave (recommended to maintain moisture in product):

Step 1: Thaw (see instructions above)

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

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

Step 4: Microwave on high for 8 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.

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Stovetop (for crispier, drier texture):

Step 1: Thaw (see instructions above)

Step 2: Heat 1 tablespoon of vegetable or canola oil to a frying pan and heat to medium-high.

Step 3: Remove product from bag. Add meat to pan; do not overcrowd—you may need to cook in batches. Sauté until cooked through and exterior is browned.

Optional: Sauté with sliced sweet or white onions and garnish with chopped green onions.



A FAVORITE FOR GENERATIONS

“Smoke meat” is a local tradition, most likely originating with pig hunters who needed a way to prepare and preserve all the meat from the wild boar that are abundant on all the Hawaiian islands. Like most local favorites, every family has its own marinade recipe handed down over the generations, and a favorite wood to use for smoking. We use a salty-sweet soy marinade and smoke over kiawe wood.