

HAWAIIAN MEAT SAMPLER

STORAGE & PREPARATION INSTRUCTIONS FOR MULTIPLE DISHES



KAU KAU TIME! KĀHEA 'AI!

Time to eat! Come and get it!

EACH SET INCLUDES: KĀLUA PIG (1 LB), PIPIKAULA (1 LB), SMOKED MEAT (1 LB), PŪLEHU CHICKEN (8 PC), PŪLEHU RIBS (8 PC)

Highway Inn
— Since 1947 —

HAWAIIAN FOOD
"A Taste of Old Hawai'i"

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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.)

KĀLUA PIG — See Hawaiian Lū'au instruction card

PIPIKAULA

Ingredients: Beef chuck roll, sea salt, soy sauce (soybean), cottonseed oil

Preparation:
instructions are for one bag

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 pipikaula to pan; do not overcrowd—you may need to cook in batches. Sauté until cooked through and exterior is brown and crispy.

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SMOKED MEAT

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.

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.

PŪLEHU CHICKEN

Ingredients: Chicken, rice vinegar, mirin (Japanese rice wine), apple juice, granulated white sugar, water, fish sauce (fish), black pepper, chili powder, soy sauce (soybean), sesame oil

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 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.

Optional: Serve on a bed of chopped cabbage, garnish with chopped green onions.

PŪLEHU RIBS

Beef short ribs, gochujang paste [mochi rice, chili pepper, water, honey, sugar, salt], sesame oil, rice vinegar, mirin (Japanese rice wine), apple juice, granulated white sugar, water, fish sauce (fish), black pepper, chili powder, soy sauce (soybean)

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 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.

Optional: Garnish with chopped green onions and sesame seeds.