

## PIPIKAULA

**KAU KAU TIME! KĀHEA 'AI!**

*Time to eat! Come and get it!*



### OUR MOST POPULAR DISH!

From the paniolo (Hawaiian cowboy) tradition.

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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: 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.*

**NOTE:** Eat pipikaula immediately after heating; meat may get tough if allowed to cool.