

## 10 Ways to Enjoy KĀLUA PIG

**KĀLUA PIG** is tender and succulent, traditionally cooked in an 'imu (underground oven), or in modern days, the conventional oven. When reheated in the microwave or in the oven (for larger pans), it's easy to replicate that texture.

**But here's a tasty trick:** Heat your kālua pig on the stovetop and let it get a little crispy on the edges and bottom. No extra oil is needed, simply add your pork to a frying pan and heat over medium. Keep a close eye on it as it begins to sear and crisp up — it's easy to go from nicely crisped to “a leetle too crunchy” very quickly.

Here are 10 'ono ways you can make use of kālua pig...

*Highway Inn*

— Since 1947 —  
**HAWAIIAN FOOD**

*"A Taste of Old Hawai'i"*

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- 1 Jus' eat 'um with rice, poi and lomi salmon! So 'ono!
- 2 Kālua Pig and Cabbage — the locals' version of corned beef and cabbage. An Island classic for a reason. In plantation days, adding cabbage could help families feed many mouths with a limited amount of meat. It's still an economical choice—and tastes so good!
- 3 Nachos. We do ours with some cheese sauce and lomi salmon on top of 'uala chips.
- 4 Omelettes. Crisp up the pork and use it as omelette filling. We also add spinach, onions and cheese.
- 5 Sliders or Sandwiches. Like a pulled pork sandwich, but we think it's more 'ono. No BBQ sauce needed. Add cheese for an 'onolicious spin on grilled cheese.

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**THREE GENERATIONS OF TRADITION.** Our story begins with our grandparents, who opened the original Highway Inn in September 1947 on Farrington Highway, serving Hawaiian food and American diner fare. Soon after, they had a line of people standing outside of their modest store, waiting to eat lau lau and beef stew.

Over the years, we have moved our Waipahu location three times and are now settled at Moloalo Street off Farrington Highway, not far from our original roots, where we cook and pack the 'ono food you're enjoying now. Our grandparents believed in putting their hearts into each of their homemade Hawaiian dishes. Although we've grown to two additional locations, plus a catering business, our preparation and recipes have remained unchanged.

We proudly carry on our grandparents' tradition of serving "A Taste of Old Hawai'i."

— *The Toguchi 'Ohana*



- 6** Quesadillas. We add 'uala to ours and garnish with a bit of lomi salmon.
- 7** Eggs Benedict. Use kālúa pig in place of ham for a smoky, salty taste that goes great with eggs and Hollandaise.
- 8** Oh wow, use bao! Soft bao buns are so 'ono stuffed with kālúa pig and topped with a little lomi salmon.
- 9** Tacos. Shredded cheese and lettuce, lomi salmon and a mix of oven-warmed and crispy kālúa pig, with a squeeze of lime. Broke da' mou'!
- 10** Fried Rice. Breakfast, lunch or dinner. Side, snack or main. Fried rice is the everything dish and we can't think of anything better to add than some kālúa pig! Add some veggies to the mix and top with a fried egg (or two) for a complete meal.