



## Kalua Pig



### Ingredients:

- 4 pounds pork shoulder or pork butt
- 1 cup cold water
- 1 tablespoon Hawaiian salt
- 1 tablespoon liquid smoke

### Directions:

- Cut and Marinate Pork Shoulder:** Cut pork into 2 – 2¼ inch cubes, then place them in a mixing bowl. Add 1 tbsp coarse alaea Hawaiian sea salt and 1 tbsp liquid smoke. Mix very well, then marinate for 30 minutes.
- Pressure Cook Kalua Pork:** Pour 1 cup (250ml) cold water in Instant Pot. Add in cubed pork. Place pork in single layer so they are partially submerged in the water. Pressure Cook at High Pressure for 45 mins, then 15 mins Natural Release
- Shred & Season:** Shred Kalua pork with 2 forks. Taste and season with more alaea Hawaiian sea salt if necessary.
- Serve with rice and poi.