



PORK AND HAWAIIAN FRIED RICE

— SERVES: 8-10 • PREP TIME: 30 MINS • COOK TIME: 5 HOURS —

INGREDIENTS:

PULLED PORK:

- 2 bottles Kona Brewing Co.® Longboard Lager
- 1-2 bottles King's Hawaiian® Original Sweet Pineapple BBQ Sauce
- 5 pound pork shoulder, bone-in or boneless
- 2 tablespoons Hawaiian sea salt (white or red)
- 6 cloves of garlic, peeled
- 1 sweet onion, chopped
- 3 bay leaves
- 1 cup water

SPAM® FRIED RICE:

- 4 cups left over steamed rice
- 2½ tablespoons oil
- 3 large eggs, lightly beaten
- 2 cloves garlic, minced
- 1 teaspoon ginger, minced
- ¼ cup green onions, chopped
- 2 tablespoons Mauna Loa® Dry Roasted Macadamia Nuts, chopped
- 1½ tablespoons soy sauce
- ¼ teaspoon sesame oil
- 2-3 dashes white pepper
- Salt, to taste
- 6 oz SPAM® Classic, cut into small cubes
- 1 cup Del Monte® Pineapple Slices, small diced

PREPARATION:

PULLED PORK PREPARATION

- STEP 1**
Place onions, garlic and bay leaves into bottom of slow cooker.
- STEP 2**
Rub Hawaiian sea salt all over pork. Place pork shoulder on top of onions, garlic and bay leaves.
- STEP 3**
Pour in the beer and water, cover with lid and let cook for approx. 5 hours on high.
- STEP 4**
When fully cooked, remove from slow cooker and shred pork shoulder using two forks.

- STEP 5**
Serve with rice and King's Hawaiian Original Sweet Pineapple BBQ Sauce.

SPAM FRIED RICE PREPARATION

- STEP 6**
Break up the cold rice with the back of the fork or with your hand. Set aside.
- STEP 7**
Heat 1/2 Tbsp of the oil in a pan over high heat and cook the eggs first. Use a spatula to break the eggs into small pieces. Set aside.
- STEP 8**
Reheat the pan with the remaining 2 tbsp oil and stir-fry the garlic until aromatic.
- STEP 9**
Add the SPAM and ginger, stir-fry until light brown before adding the pineapple. Stir to mix well.
- STEP 10**
Add the rice into the pan and use the spatula to stir-fry continuously until the ingredients are well blended. Fold in the green onions, soy sauce, sesame oil and macadamia nuts, with the rice. Return the cooked eggs into the pan and combine. Finish with white pepper and salt to taste.

