

Napoleon's Shredded Boar Bits

INGREDIENTS

Pulled Pork – Pork Butt or Shoulder (5 lbs), Hawaiian Salt (to taste), Banana and Ti Leaves (2)

Basil Relish – Tomatoes (1/2 cup), Sweet Onions (1/4 cup), Fresh Basil (1 bunch)

Creamy Aioli – Mayonnaise (1/2 cup), Creamy Horseradish (1 T), Lemon Juice (1 t)

Grilled Baguettes – Fresh baguettes, butter

COOKING INSTRUCTIONS

Pulled Pork – cut up pork butt into smaller chunks, place into foil pan lined with banana and ti leaves, season with Hawaiian salt to taste. Place in smoker for 3 hours at 225 degrees, then cover with foil and smoke for 3-4 hours more or until fork tender. Let rest for 30 minutes, then shred into small pieces. Do not discard drippings, as this will be absorbed into pork.

Basil Relish – dice tomatoes and onions. Chiffonade (cut into long thin strips) basil and mix with tomatoes and onions, season with salt/pepper to taste.

Creamy Aioli – combine all ingredients and place into squeeze bottle if available. Refrigerate.

Grilled Baguettes – Slice baguettes into 1/4- inch diagonal pieces. Lightly butter and grill on stove or toaster.

Place pulled pork onto grilled baguette, top with basil relish and drizzle with creamy aioli. Perfect appetizer. Note: can also use store bought kalua pig