

FOXWOODS FOOD & WINE FESTIVAL
MARC ORFALY

PORK BAO BUN

INGREDIENTS:

1 7-lbs Pork Butt
1 gal Water
2 Bay Leaves
1 Tspn Pink Curing Salt
4 Tbsp Kosher Salt
1 Garlic Clove split
1 Spanish Onion Split
½ Cup Sugar
½ Cup Honey
½ Cup Molasses
½ Cup chopped Lemongrass
6 Rough Chopped Kaffir

GLAZE INGREDIENTS:

½ Cup Chopped Garlic
½ Cup Chopped Lemongrass
½ Cup Ginger
1 qt Pineapple Juice (reduced in half/reduce with chopped ingredients)
Add 1 Jar Siu Glaze
Season Glaze with Fresh Lime Juice, Fish Sauce, and Chili Sauce to Taste

DIRECTIONS:

Let 'cure' in Solution for 24 Hours

Next Day—Set up Smoker or Webber

Smoke Butt at Aprox. 140 Degrees
When Meat Begins to Turn Color (Approx. ½ Hour)
Start Basting Meat with Glaze

DIRECTIONS:

Smoke for Approx. Another Hour—Meat Should Have a Beautiful Golden Color on both Sides
Finish Meat on a Wire Rack
Pour a Small Amount of Water on the Bottom of the Pan
Place Pork in a 250 Degree Oven for Approx. 1 Hour or Until You Can Pull it Apart Easily
When Finished, Let Cool Down and Hand Pick Pork To Reheat Pork, Brush with More Glaze and Broil Until ½ Crispy or So

TO SERVE:

Steam Bao Buns for Approx. 8 Minutes or Until Soft
Cut Open Like a Hot Dog bun
Place a Heaping Amount of Pork in Each Bun
Garnish Each Bun with Julienned Scallions, Cucumber, and Cilantro