



## Recipes

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### Dr. Pepper® Kahlua Pig

Prep Time: 10 Minutes

Cooking Time: 720

Minutes

Serves 48

#### Ingredients:

20 lbs. Bone-in Pork Picnic Shoulder, seasoned and cut into large chunks  
5 oz. Vegetable Oil  
8 Washed Bananas Leaves  
5 cloves Minced Garlic  
12 Sliced Maui Onions  
24 oz. Dr. Pepper®

#### Directions:

1. Heat smoker.
2. Line roasting pans with banana leaves and top with garlic and onions. Place the pork on top of the vegetables and pour the Dr. Pepper® over the pork.
3. Smoke for 12 hours at 350° F.