



## Recipes

MISSIONFOODSERVICE.COM

### 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.