

PORK LETTUCE WRAPS

with pineapple salsa



Prepared using the
5 ½ QT. ROUND DUTCH OVEN



PORK LETTUCE WRAPS

- 4 lb. pork shoulder with fat, 1 ½-inch cubes
- 2 tbsp. each, dark and light soy sauce
- 1 ½ tsp. five-spice powder
- 1 yellow onion, peeled and cut in half
- 2 bay leaves
- 4 cloves
- 4 whole cloves garlic, peeled
- 1 cinnamon stick
- 2 pods star anise
- zest of 1 orange
- 2 tbsp. sweetened condensed milk
- 1 tbsp. brown sugar
- ¼ cup coconut oil
- 2 ½ cups water
- 2 heads bibb or green leaf lettuce

Salsa:

- 1 pineapple, peeled, cored and diced
- 1 cup daikon radish, coarsely grated
- ½ red onion, finely diced
- ½ Thai red chile, seeded and minced
- 1 cup cilantro leaves, chopped
- juice of 1 lime and 1 orange

Serves: 8 *Preparation:* 45 minutes *Cooking:* 2 ½ hours

INSTRUCTIONS

Toss pork with soy sauces and five-spice powder. Cover and chill for 30 minutes while prepping remaining ingredients.

Slice a small slit on the outside of each onion half. Insert a bay leaf into each slit, then stud each onion half with two cloves.

Add onion, pork and remaining ingredients, except lettuce, to a Le Creuset 5 ½ qt. Round Dutch Oven. Bring to a boil and skim the surface of any foam. Reduce the heat to a rapid simmer, and cook uncovered for 2 hours or until liquid is evaporated and pork is cooking in melted fat. Remove from heat and let cool to room temperature. The pork can be kept overnight at this stage.

Make salsa by combining all ingredients together. Season with salt and pepper as needed. Cover and chill. Separate large leaves from lettuce; rinse and dry.

Preheat oven to 400° F. Lift pork out of Dutch oven with wire skimmer or slotted spoon, and move to bowl. Loosely shred into large chunks. Discard onion, spices and other solids, reserving 2–3 tbsp. of fat. Return pork and reserved fat to Dutch oven and cook for 20 minutes until well browned. Remove from oven, and let slightly cool before serving.

Assemble lettuce wraps by placing desired amount of pork on 1 piece of lettuce and top with salsa.