

pork hamonado

No Noche Buena table is complete without ham. This version has a sweet-salty balance of flavors and gives a taste of the tropics with the pineapples.

INGREDIENTS

1 kg whole pork shoulder
 2 cups fresh pineapple juice
 ¼ cup brown sugar
 ¼ cup Silver Swan Soy Sauce
 2 Tbsp Golden Fiesta Palm Oil
 8 cups water
 ½ tsp ground black pepper
 ½ cup pineapple chunks

PROCEDURE

- 1** Marinate pork in pineapple juice, brown sugar, and **Silver Swan Soy Sauce** for 30 minutes.
- 2** In a deep sauce pan, fry the pork in **Golden Fiesta Palm Oil** until golden brown.
- 3** Add marinade and water, then simmer for 2 hours or until tender.
- 4** Season with ground black pepper. Add pineapple chunks, and simmer for 3 to 5 minutes.
- 5** Let the meat cool before slicing.
- 6** Slice the pork shoulder. Arrange it on a platter. Pour the simmered sauce over pork.



TAKES 2 HOURS & 40 MINUTES
MAKES 10 TO 12 SERVINGS



SKILL BOOSTER Turn the meat twice during the cooking process to ensure even cooking.