



Pork



Pig farms once dotted the Islands, providing an important protein in local diets. But over the years, many of these small family-run operations found the business too expensive or challenging. Over the past four decades, the number of pig farms in Hawai'i dropped from 399 in 1978 to 131 in 2012. But interest in local **pork** has been on the rise, and today, you'll see more restaurants highlighting it on their menus.

BRAISED 2 LADY FARMERS PORK SHOULDER

BASALT

■ **BASALT SOUS CHEF JUSTUS KELIEHOR HAS A MAJOR THING FOR PORK.** "Bacon, pork belly—that's always been my go-to," he says. So it's no surprise he came up with this dish. The pork shoulder, which comes from 2 Lady Farmers in Wai'anae, is marinated in white wine, garlic, thyme and shoyu, then cooked sous vide for at least 24 hours. After it's seared and roasted, the meat is served with an herby sauce verte and a side of house-made mustard jus made with the pork drippings, Dijon mustard and whatever IPA is on draft. \$25, *Dukes Lane Market & Eatery*, 2255 Kūhiō Ave., 923-5689, basaltwaikiki.com

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