



BATUAN RONTO WRAP

FROM RONTO ROASTERS
AT *STAR WARS: GALAXY'S EDGE*

INGREDIENTS

SERVES 8

ROASTED PORK SHOULDER

2 pounds pork butt
2 tablespoons canola oil
2 tablespoons coarse salt
1/2 teaspoon black pepper

RONTO WRAP SLAW

2 tablespoons sugar
2 1/2 tablespoons sambal
2 tablespoons canola oil
1/3 cup apple cider vinegar
1 tablespoon dried parsley
1 teaspoon coarse salt, plus more, to taste
1 teaspoon black pepper
1 cup matchstick carrots
3 cups shredded cabbage

PEPPERCORN SAUCE

1 cup mayonnaise
1 tablespoon lime juice
1 tablespoon apple cider vinegar
1 teaspoon ground sumac
1/4 teaspoon ground coriander
1/8 teaspoon Szechuan peppercorns
1/2 tablespoon coarse salt

GRILLED OR TOASTED PITA BREAD

1 tablespoon canola oil
8 pita flatbreads

GRILLED SAUSAGES

8 (4 oz) smoked sausages

DIRECTIONS

FOR ROASTED PORK SHOULDER:

1. Preheat oven to 300°F. Pat pork butt dry with paper towel. Rub with canola oil and season with salt and pepper.
2. Place seasoned pork butt on the rack of roasting pan and cook for 3 hours, until pork is 160°F.
3. Cool for at least 15 minutes, then slice into 1/8-inch thick slices.

FOR RONTO SLAW:

1. Combine sugar, sambal, canola oil, apple cider vinegar, dried parsley, coarse salt, and black pepper in large mixing bowl.
2. Add matchstick carrots and shredded cabbage and toss until combined.
3. Refrigerate until ready to serve.

FOR PEPPERCORN SAUCE:

1. Combine mayonnaise, lemon juice, apple cider vinegar, sumac, coriander, Szechuan peppercorns, coarse salt, and black pepper in large mixing bowl until combined.
2. Refrigerate until ready to serve.

FOR GRILLED OR TOASTED PITA BREAD:

1. Preheat grill or sauté pan over medium heat. Brush pan or grill with oil.
2. Toast bread for 1 minute on each side, until golden brown.
3. Keep warm until ready to serve.

FOR GRILLED SAUSAGES:

1. Preheat grill pan over medium heat for 5 minutes. Grill sausages for 5-7 minutes, turning once, until 160°F.
2. Add reserved pork slices to pan and cook until golden brown on both sides.
3. Keep warm until ready to serve.

TO SERVE:

Place 2 pieces of pork shoulder on each slice of pita bread. Place one grilled sausage on top. Top each wrap with 1/2 cup of Ronto Slaw and drizzle with Peppercorn Sauce.