



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

# Pulled Pork Pear Bao Buns

24 Servings

## Ingredients

### MARINATED PULLED PORK

2 (15-ounce) cans Pacific Northwest Canned Pears, diced, in light syrup  
½ small red onion, diced  
5 green onions, cut in 1-inch lengths  
¼ cup + 2 tablespoons gochujang  
1 tablespoon finely minced garlic  
1 tablespoon finely minced ginger  
3 ounces soy sauce  
1 ounce rice wine vinegar  
1 tablespoon kosher salt  
1 tablespoon sesame oil  
1 boneless pork butt, approximately 6-1/2 pounds, fat cap trimmed

### PEAR & CUCUMBER TOPPING

2 (15-ounce) cans Pacific Northwest Canned Pears, diced, in light syrup, liquid reserved  
1 jalapeno, seeded, ribs removed and finely minced  
½ medium red onion, finely diced  
½ English cucumber, finely diced  
1-½ tablespoons toasted sesame seeds  
1 tablespoon sesame oil  
1 tablespoon rice wine vinegar  
1 teaspoon kosher salt

### ASSEMBLE & GARNISH

24 bao buns  
Green onions, thinly sliced on the bias  
Coarsely chopped cilantro  
Toasted sesame seeds

## Servings

Makes 24 bao buns

## Nutrition

Calories: 367  
Total Fat: 14 g  
Saturated Fat: 5 g  
Cholesterol: 80 mg  
Sodium: 769 mg  
Carbohydrate: 36 g  
Fiber: 3 g  
Sugar: 15 g  
Protein: 25 g  
Calcium: 69 mg  
Iron: 3 mg

## Method

Preheat the oven to 300 degrees F.

To make the marinade, combine pears and their liquid, red and green onions, gochujang, garlic, ginger, soy sauce, vinegar, salt, and oil. Stir to combine and set aside.

Place trimmed pork butt in a roasting pan and pour the marinade over top. Cover the pan with parchment paper and foil, and cook approximately 6 hours, or until pork begins to fall apart.

Remove from oven, pour off marinade and save. Set the pork aside to cool slightly before shredding. Skim fat from marinade, purée in a blender and return to a saucepan to reduce slightly.

Make the topping while the pork is cooling and the sauce is reducing. Combine the drained, diced pears, jalapeno, red onion, and cucumber in a mixing bowl. Add some of the reserved liquid from the pears over top and add sesame seeds, oil, vinegar, and salt. Stir to combine, adding more reserved pear juice as needed for flavor, moisture, and consistency. Refrigerate up to 4 days.

Shred pork, toss with reduced marinade and warm through. To assemble, steam the bao buns according to instructions on package. Fill with pork, top with a spoonful of Pear and Cucumber Topping, and garnish with green onions, cilantro, and sesame seeds.