

Pork in Banana Leaves

[Doug Keiles of Ribs Within BBQ](#)

From the Yale Appliance + Lighting Chef Series

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Serves: 4-6

Ingredients:

- **2 lbs. Pork cubed (1") or chunked (Pork butt roast will be fattier, Pork tenderloin will be leaner)**
- **2 Tablespoons soy sauce or tamari**
- **Ribs Within Pig Out**
- **Ribs Within Rub 4 All**
- **Large Sweet onion cut into large dice**
- **Banana Leaves (2 or more)**

Methods:

1. Preheat grill on high for 5- 10 minutes. Then lower heat to low/medium.
2. Season pork with soy sauce or tamari, then sprinkle with Ribs Within Pig Out and Rub 4 all.
3. Season onion with Ribs Within Rub 4 All.
4. Mix pork and onions together.
5. Open banana leaf and fill with ½ mixture leaving room on all sides to fold. Repeat with other leaf.
6. Fold all sides over to form a packet.
7. Place fold side down on grill for 1.5 hours.

8. Let stand 15 minutes before opening packet and serving.