



Recipe for: Treasmies (pronounced thurj-murj)

From the kitchen of: Kate Milburn

Ingredients

3 lbs Pork Butt or Pork Roast
Cooking Oil
6 Cloves Garlic, sliced thin
Vinegar
Salt and Pepper to taste

Directions

Cut pork into 1-inch cubes. Place in a deep pot. Add garlic, salt, pepper, and pour vinegar until half as deep as pork. Work with hands until garlic, salt, and pepper are well mixed into the meat. Put over medium heat until boiling, cook for 30 minutes until pork is well done. Pour into a deep bowl and store in refrigerator at least 24 hours before use.

To serve: put 1/2 cup Treasmies per person in frying pan and brown well. There will be some liquid from the first cooking. Let the liquid cook down until it is almost dry. While pork is browning, beat two eggs per person. When pork is almost dry, add eggs and cook until done.

Serve with Portuguese Sweet Bread or King's Hawaiian Bread for a traditional Portuguese holiday breakfast.

Story

The story, as written by Kate's grandmother:

Treasmies was served at our house every holiday breakfast. I remember coming home from school a few days before Easter, Thanksgiving, or Christmas and smelling the Treasmies cooking. It was heaven! I carried on this tradition with my own family, and today on my visits to my children, holidays are not complete without Treasmies and Sweet Bread at the breakfast table.

My mother used to make homemade Portuguese sweet bread (we have this family recipe as well) to serve with the Treasmies. King's Hawaiian bread is very close in flavor but airier and lighter than the traditional sweet bread



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The story, as written by Kate:

When you do a web search for Treasmies recipes you get no relevant results. I've searched for years to figure out if we have the spelling wrong or if this was a family recipe that was invented. Having researched Portuguese pickled pork recipes, food and family history, here is what I can tell you. My great-great-grandmother left the island of Madeira for Hawaii when she was 12 in 1906, traveling as a nanny for a neighbor from the island. Pickled pork dishes are traditional Madeiran holiday fare, but many of the recipes also include wine in the pickling process. I'm not sure when wine was dropped from this family recipe (or if it was ever part of it) but my great-grandmother grew up on Hawaii and was living in Honolulu when Pearl Harbor was attacked. Perhaps the shift in recipe was born out of necessity after the island shut down that December and she found she preferred the flavor that way. I remember this dish always being served on Christmas and Easter, just like my grandmother experienced. Admittedly, I found the flavor not to my liking as a child. However, nostalgia must have rearranged my palette- I look forward to holidays when we serve Treasmies and I love getting to share this recipe with my own family.