
Char Siu Pork

Description

Also known as Chinese-style roast pork, this dish is a sure party pleaser. Slice and serve or add to fried rice and saimin.

Total time: 3 hrs 30 min Yield: 4 Servings

Ingredients

1/2 cup sugar
1/4 cup soy sauce
1/2 tsp Chinese five-spice
1 Tbsp Hawaiian salt
2 Tbsp honey
4 tsp hoisin
3 lb pork butt

Prep Time: 30 min Cooking Time: 3 hrs Total Time: 3 hrs 30 min

Instructions

To prepare the marinade add the sugar, soy sauce, Chinese five-spice, Hawaiian salt, honey, and hoisin sauce into a mixing bowl and mix well. Once you've prepared the marinade, rub well onto the pork. Allow the pork to marinate overnight in the refrigerator.

After allowing the pork to marinate overnight, remove from the marinade and place the pork into a covered roasting pan. Preheat the oven to 350° F. Roast the pork for 2 to 3 hours, until tender.

Cut the pork and serve over rice or noodles.

Recipe brought to you by:

Chef Maka Kwon

Source:

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