

Char Siu (BBQ Pork)

Chinese · Main Course · Medium · 70 min total · Serves 6

Glossy sweet-savory Cantonese roasted pork with signature red exterior.

Ingredients

- 2 lb pork shoulder (long strips)
- 3 tbsp hoisin sauce
- 2 tbsp soy sauce
- 3 tbsp honey
- 1 tsp Chinese five-spice
- 3 drops red food coloring (optional)
- 3 cloves garlic (minced)
- 2 tbsp Shaoxing wine (or dry sherry)

Method

1. Mix hoisin, soy sauce, 2 tbsp honey, five-spice, coloring, garlic, wine.
2. Coat pork. Marinate 4+ hours.
3. Preheat oven 375F. Place pork on rack over foil-lined sheet with 1/2 cup water in pan.
4. Roast 25 min. Flip, baste, roast 25 more min to 145F.
5. Brush with remaining honey, broil 2-3 min for glaze. Rest 10 min before slicing.

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