

Char Siu (Chinese BBQ Pork)

Chinese · Main Course · Medium · 75 min total · Serves 6

Cantonese-style roasted pork with sweet-savory red glaze. Perfect for rice or noodle dishes.

Ingredients

- 2 lb pork shoulder
- 3 tbsp honey
- 2 tbsp hoisin sauce
- 2 tbsp soy sauce
- 1 tbsp dark soy
- 0.5 tsp five spice powder
- 3 cloves garlic (minced)
- 0.5 tsp red food coloring (optional)

Method

1. Mix honey, hoisin, soy sauces, five spice, garlic for marinade.
2. Marinate pork 4+ hours or overnight.
3. Roast at 375°F on rack 25 min, brush with glaze.
4. Increase to 425°F, roast 15-20 min until caramelized.
5. Slice and serve with rice or noodles.

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