

Char Siu Pork

(Chinese barbecue pork)

INGREDIENTS

1/2 cup soy sauce
1/2 cup honey
1/3 cup ketchup
1/3 cup brown sugar
1/4 cup Chinese rice wine
2 TBSP hoisin sauce
1 tsp Chinese 5 spice powder
Pork tenderloin

TOOLS NEEDED

Grill/Barbecue
Barbecue safe container for water

DIRECTIONS

Add all ingredients (not pork) to small saucepan and stir over low heat until combined, about 3–5 minutes. Pour into container large enough to marinate. Add pork to marinade and refrigerate overnight.

Preheat outdoor grill. Lightly oil grate to prevent sticking.

Remove meat from marinade and place on grill for 20 minutes. Flip meat at the halfway mark.

Put small container of water in grill after 20 minutes, and cook for another hour. Flip regularly to ensure even cooking.

Use thermometer to ensure safe temperature before removing from grill.

Cut pork tenderloin with the grain and serve over rice.

Superhero Tip: To get the vibrant signature red color of char siu, add a half teaspoon of red food coloring. It has no effect on the flavor.

Second Superhero Tip: This dish is extremely delicious served cold the next day, add a bit of spicy mustard to dip chilled pieces in.

Shank You Very Much

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