

Chinese Barbecue *Char Siu* Pork

<http://userealbutter.com/2011/12/04/chinese-barbecue-char-siu-pork-recipe/>
from [Rasa Malaysia](#)

1 lb. pork shoulder (cut into 4 pieces)
2 cloves garlic, minced
1 1/2 tbsps cooking oil

sauce

1 1/2 tbsps maltose (or sub with honey)
1 1/2 tbsps honey
1 1/2 tbsps hoisin sauce
1 1/2 tbsps soy sauce
1 tbsp shaoxing cooking wine
1/8 tsp white pepper
3 drops red food coloring, optional (I omitted)
1/2 tsp Chinese five spice powder
1/2 tsp sesame oil

Combine all of the sauce ingredients in a small saucepan over medium high heat. Stir until blended and let come to a bubble. It should thicken a little. Remove from heat and let cool. Mine came out to just under a half cup in volume. Place the pork, garlic, and 2/3 of the sauce in a ziploc bag or container. Mix together well, seal or cover, and refrigerate overnight or up to 24 hours. Whisk the cooking oil into the remaining sauce (remember, you only used 2/3s of it for the pork) until emulsified and store covered in the refrigerator. When the pork is done marinating, preheat the oven to 375°F. I placed my pork in a baking dish, making sure to shake off any excess sauce. Roast for fifteen minutes then remove from the oven. Skewer the pork and grill at about 400°F, basting the pork with the remaining sauce, turning, and basting more until the pieces are nicely charred. Remove from the grill and slice the pork to serve over rice or noodles. [Alternatively, if you can't finish the pork on the grill, you can skewer the raw pork and set them across a large roasting pan to roast (to catch the drips) at 375°F for 30 minutes. Then char them over a flame or with a blow torch (fun!).]