

EASY CHINESE BBQ PORK

INGREDIENTS

1.5lbs Pork Butt (Boston Butt)
4 Tbsp Char Siu Sauce/Chinese Barbecue Sauce (Lee Kum Kee is a common brand)
1 Tbsp Honey (plus some more for brushing)
1 Tbsp Shaoxing Wine
2 Tsp Freshly grated ginger juice
1 Tbsp Light soy sauce

DIRECTIONS

Cut pork into strips, about 2-2.5 inches in width.

For the marinade, whisk together the remaining ingredients.

Marinate pork in fridge for 6 hours or overnight.

Pre-heat oven to 395F. Remove pork from fridge and let it rest in room temperature for 10 mins.

Bake, covered in foil and including all marinade, for 50 mins.

Reduce temperature to 215F and remove foil.

Baste with the pan sauce and flip the meat over. Repeat every 10 minutes, basting and turning the meat.

When the sauce starts to thicken and is reduced, brush with honey and bake for 10 mins. The pork will gradually turn red in colour. When you are satisfied with the colour and consistency of the sauce, then remove from oven.

Let it rest for 10 mins. Slice and serve with sauce.

