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EPISODE 17 - CHAR SIU STYLE BARBECUE PORK MARINADE

Ingredients:

- 3 tbsp Hoisin sauce
- 2 tbsp light soy sauce
- 1 tbsp oyster sauce
- 2 tbsp sesame oil
- 2 x 3 tbsp honey
- 3 tbsp Shaoxing wine (or sherry)
- 3 tbsp Rapeseed oil (canola oil)
- 2 tbsp brown sugar
- 1 tbsp five spice powder
- 1 tsp ginger powder
- 1 ½ tsp garlic powder

Method:

Place all of the ingredients for the marinade into a bowl and whisk to combine

Place the pork into a large plastic container and pour the marinade in

Marinate for at least 2-3 hours, or overnight

Remove from the marinade and set aside to come up to room temperature

Pour the marinade into a small saucepan and add the extra 2 tablespoons of honey

Bring to the boil and then simmer gently for a few minutes until the sauce is thick and syrupy

Use this sauce to baste the pork.

Barbecue for about 10 - 15 minutes, turning and basting every couple of minutes

Let the pork rest for about 10 minutes before slicing.