

Barbecue Pork Recipe

Ingredients:

80 ml fermented bean curd
4 tablespoons light yellow bean soy
100 ml Chinese cooking wine
80 ml hoisin sauce
4 tablespoons yellow bean paste
5 tablespoons caster sugar
4 cloves garlic, peeled
1 x 2 kg piece pork neck, quartered

Method:

Mix all the ingredients except the pork together and blend to a smooth paste. Marinate the pork in the paste for as little as 2 hours or as long as 24 hours - the longer the better. When you are ready to cook, preheat the oven to 180 degrees Celsius. Place the pork sections on a cooking rack over an oven dish, and half-fill the dish with water. This will help to stop the meat from drying out during cooking. Roast the pork for 35-40 minutes or until golden and fragrant. Rest the meat for 10-15 minutes. Slice finely and serve with steamed jasmine rice and some Chinese greens.

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