

## **Barbecued Pork Recipe**

### **(Chinese Char Siew Recipe)**

#### **Ingredients:**

4½ lbs lean boneless pork loin  
3 tablespoons dark soy sauce  
3 tablespoons soy sauce  
½ cup honey  
½ teaspoon salt  
3 tablespoons oyster sauce  
2 tablespoons Mei Kuei Lu Chiew or gin  
3 tablespoons hoisin sauce  
Pinch of freshly ground white pepper  
1½ cakes (1½ oz) wet (or red) preserved bean curd  
1 teaspoon five-spice powder

#### **Method:**

Cut the pork into lengthwise strips 2 inches wide and ½ inch thick. Using a small knife, pierce the meat repeatedly at ½-inch intervals to help tenderize it. Line a roasting pan with foil. Place the pork strips in a single layer at the bottom of the pan. In a small bowl, combine all the ingredients and pour over the strips. Coat well and marinate for 4 hours or overnight in the refrigerator. Heat the oven to broil. Place the roasting pan in the broiler about 4 inches from the heat and roast for 30 to 50 minutes. To test for doneness, remove one strip of pork after 30 minutes and slice it to see if it is cooked through. During the cooking period, the pork should be basted 5 or 6 times and turned over 4 times. If the sauce dries out, add some boiling water to the pan. When the meat is cooked, remove from the pan, allow to cool, and refrigerate until ready to use.

**Note:** Char Siew may be made ahead. It can be refrigerated for 4 to 5 days and frozen for a month. Allow to defrost before use.

[asian\_free\_recipes\_download][[/asian\_free\_recipes\_download]