



Cha Siu / ?? / Cha Shao

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600g **pork**, cut into a 2" strips
- 3 tablespoons **soy sauce**
- 1 tablespoon **oyster sauce**
- 1 tablespoon **hoisin sauce**
- 1 tablespoon **cooking wine**
- 1/4 cup **honey** or **maltose**
- 1/4 teaspoon salt
- 1/8 teaspoon **white pepper**
- 1 cube **red pickled tofu** (????)
- 1/2 teaspoon **five-spice powder**
- **red food coloring** (optional)
- **Honey** and **water** (mixed in a 3:1 ratio)

Instructions

1. Use a fork and poke the pork all over, set aside .
2. Make the marinade by mixing the rest of the ingredients together (except the honey water) until well blended.
3. Marinade the pork overnight.
4. The next day, lay the pork on a greased rack and spread foil on the bottom for easier cleaning
5. Bake 30 minutes on each side (1 hour total) at gas mark 5 (190°C, 375°F),

basting every 10 - 15 minutes with remaining marinade .

6. The pork should have an internal temperature of 65°C (or 160°F) when done.
7. Make the glaze by mixing honey and water in a 3:1 ratio, respectively.
8. Glaze the pork on each side and bake for another 5 - 10 minutes .
9. Let the pork cool down and cut into thin slices.