

Hong Kong Style Char Sui (Chinese BBQ Pork)

Ingredients:

- **Pork:**
 - **Option 1 (Traditional):** 2 lbs pork shoulder (pork butt), cut into long strips about 2 inches thick
 - **Option 2 (Lean):** 2 lbs pork tenderloin, trimmed and cut into long strips about 2 inches thick

Marinade Option 1 (From Scratch):

- 3 tablespoons hoisin sauce
- 3 tablespoons honey
- 3 tablespoons light soy sauce
- 2 tablespoons oyster sauce
- 1 tablespoon Chinese five-spice powder
- 1 tablespoon Shaoxing wine (or dry sherry)
- 1 teaspoon sesame oil
- 3 cloves garlic, minced
- 1 tablespoon brown sugar
- 1/4 teaspoon white pepper
- A few drops of red food coloring (optional, for traditional color)

Marinade Option 2 (Using Store-Bought Char Siu Sauce):

- 1 cup store-bought Char Siu sauce
- 1 tablespoon honey (optional, for added sweetness)
- 1 tablespoon Shaoxing wine (or dry sherry)
- A few drops of red food coloring (optional)

Honey Glaze:

- 2 tablespoons honey
- 1 tablespoon hot water

Instructions:

1 Prepare the Pork:

- Cut the pork into long strips about 2 inches thick.
 - **Pork Shoulder:** Offers a balance of meat and fat for juiciness, resulting in a more authentic Hong Kong-style Char Siu.

- **Pork Tenderloin:** A leaner option that cooks faster; adjust cooking times accordingly.
- Pat the pork dry with paper towels to help the marinade adhere better.

2 Make the Marinade:

- **Option 1 (From Scratch):**
 - In a large bowl, combine all ingredients listed under "Marinade Option 1."
 - Mix thoroughly until well combined.
- **Option 2 (Using Store-Bought Char Siu Sauce):**
 - In a large bowl, combine the store-bought Char Siu sauce, honey, Shaoxing wine, and red food coloring (if using).
 - Stir well to ensure all ingredients are fully integrated.

3 Marinate the Pork:

- Add the pork strips to your chosen marinade, ensuring each piece is fully coated.
- Cover the bowl with plastic wrap and refrigerate for at least 4 hours, preferably overnight, to allow the flavors to penetrate deeply.

4 Prepare for Cooking:

- Preheat your oven to **400°F (200°C)**.
- Line a baking tray with aluminum foil for easy cleanup and place a wire rack on top. This setup allows for even heat circulation and prevents the pork from sitting in its juices.

5 Initial Cooking:

- Remove the pork from the marinade, letting excess marinade drip off. Reserve the leftover marinade for basting.
- Place the pork strips on the wire rack, spacing them evenly.
- **Cooking Times:**
 - **Pork Shoulder:** Roast for **20 minutes**.
 - **Pork Tenderloin:** Roast for **15 minutes**.

6 Baste and Continue Cooking:

- After the initial roasting time, remove the pork from the oven.
- Baste generously with the reserved marinade on all sides.
- Flip the pork pieces over.
- Return to the oven and roast for an additional:
 - **Pork Shoulder: 15 minutes.**
 - **Pork Tenderloin: 10 minutes.**

7 Prepare the Honey Glaze:

- In a small bowl, mix **2 tablespoons of honey** with **1 tablespoon of hot water** until the honey is diluted and easy to brush.

8 Apply the Honey Glaze:

- Remove the pork from the oven.
- Brush the honey glaze generously over each piece.
- Return the pork to the oven and roast for an additional:
 - **Pork Shoulder: 5 minutes.**
 - **Pork Tenderloin: 3-5 minutes.**
- For a caramelized and slightly charred finish, you can broil the pork on high for the last **2 minutes**, watching carefully to prevent burning.

9 Check for Doneness:

- Use a meat thermometer to ensure proper internal temperature:
 - **Pork Shoulder:** Should reach **160°F (71°C)**.
 - **Pork Tenderloin:** Should reach **145°F (63°C)**.
- This ensures the meat is safe to eat while remaining juicy and tender.

10 Rest and Serve:

- Remove the pork from the oven and let it rest for **10 minutes** to retain its juices.
- Slice the pork into thin, bite-sized pieces.
- Serve hot with your choice of accompaniments.