

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Char Siu (Chinese BBQ Pork)

BY CHEF MARTY SLAVIN

### (Serves 8) Ingredients

3 lbs. boneless pork  
shoulder/pork butt  
(select a piece with  
good fat on it)

¼ cup granulated white sugar

2 tbsp. salt

½ tsp. five spice powder

¼ tsp. white pepper

½ tsp. sesame oil

1 tbsp. Shaoxing rice wine  
(dry sherry can be substituted)

1 tbsp. soy sauce

1 tbsp. hoisin sauce

2 tbsp. molasses

⅛ tsp. red food coloring  
(optional)

3 cloves finely minced garlic

2 tbsp. honey

1 tbsp. hot water

### Directions

Cut the pork into long strips of chunks about 2-3". Don't trim any excess fat, as it will render off and add flavor. Combine the sugar, salt, five spice powder, white pepper, sesame oil, wine, soy sauce, hoisin sauce, molasses, optional food coloring, and garlic in bowl to make the marinade. Set aside 2 tbsp. marinade and store in fridge. Rub the remaining marinade into the pork in a large baking dish.

Cover and refrigerate overnight; or at least 8 hours.

Preheat oven to 475°F. Line a sheet pan with foil and place a metal rack on top. Place the pork on rack, leaving as much space as possible between the pieces. Pour 1 ½ cups water into the pan below the rack.

Roast pork in oven for 25 minutes, reducing heat to 375°F after 10 minutes. Flip the pork over, add more water, turn the pan and roast for another 15 minutes. Check temperature to make sure pork does not burn. Combine reserved marinade with honey and 1 tbsp. hot water.

Baste the pork, flip it and baste the other side. Roast for 10 minutes. After 50 total minutes roasting, remove from oven and baste again with the last of the marinade. Rest for 10 minutes, slice and reserve.