

## Sticky BBQ Pork Rashers

Serves 4.

### *Ingredients*

15 pork rashers  
¾ cup hoisin sauce  
3 tbsp honey  
3 tbsp soy sauce  
½ cup water  
3 tsp sesame oil  
1 Lebanese cucumber, shaved into ribbons  
1 cup finely shredded cabbage  
1 carrot, shaved into ribbons  
12 snowpeas, julienned  
Steamed jasmine or brown rice to serve  
2 spring onions, cut into 10cm batons, julienned  
2 tbsp sesame seeds



### *Directions*

Step 1 – Preheat the BBQ to high - 270°C.

Step 2 – Place the pork rashers in a single layer onto a tray.

Step 3 – Place the tray with the rashers into the BBQ and cook indirectly with a trivet and convection tray, lid down. Cook for 15 minutes until slightly golden.

Step 4 – Meanwhile, prepare the marinade by mixing the hoisin, honey, soy sauce, water and sesame oil in a small jug.

Step 5 – After 15 minutes of cooking, turn the rashers and then brush the marinade onto one side of the rashers. Reduce the heat of the BBQ to 200°C.

Step 6 – After 15 minutes, turn the rashers and brush again with marinade. Repeat 2 more times until the rashers are cooked through and caramelised. Remove from the BBQ and slice rashers into 1cm strips.

Step 7 – Add the remaining marinade to a small saucepan and bring to a simmer. Cook until slightly reduced.

Step 8 – Divide the steamed rice between serving bowls. Place the vegetables to the side of the bowl and top the rice with pork rasher pieces. Drizzle the remaining marinade over the pork, then garnish with spring onion and sesame seeds.

