

Char Sui BBQ Pork



Ingredients

1 1/2 tbsp brown sugar	1 tbsp peanut oil
1/4 cup honey	2 tsp red food colouring (optional)
1/4 cup hoisin sauce	1.2 – 1.5kg pork scotch fillet or pork shoulder
3 tbsp light soy sauce	2 tbsp honey, extra
1 tsp Chinese five spice powder	

Directions

Step 1 – Slice the pork scotch fillet in half lengthways to make 2 long strips.

Step 2 – Combine the brown sugar, honey, hoisin sauce, soy sauce, Chinese five spice powder, peanut oil and food colouring (if using) in a large zip-lock bag.

Step 3 – Add pork to bag and marinate for at least 24 to 48 hours in the fridge.

Step 4 – Prepare the barbecue for indirect cooking over medium-low heat (160°C to 180°C). If using a Weber Q barbecue, set up your barbecue with a convection tray and a trivet.

Step 5 – Remove the pork from the zip-lock bag and reserve the marinade. Roast the pork over indirect medium heat, with the lid closed, for about 30 minutes

Step 6 – Meanwhile, pour the reserved marinade into a small saucepan. Mix the extra honey into the marinade and bring to simmer over medium-high heat. Cook for 2 minutes until thickened slightly. Remove from heat.

Step 7 – Remove the pork from the BBQ. Brush the marinade all over the pork, then roast for a further 30 minutes.

Step 8 – Remove pork from BBQ. Brush the marinade all over the pork again, then roast for a further 20 minutes. If charring too quickly, cover with foil.

Step 9 – Baste pork once more and cook for a further 10 minutes, until caramelised and sticky. Allow to rest for 10 minutes before slicing. Serve with steamed rice and greens. Alternatively, serve finely chopped in fried rice or in steamed bao buns with thinly sliced cucumber, shredded carrot and spring onion and Kewpie mayonnaise with reserved marinade on the side.

