

Char Siu Pork

Yield: 6 serves | **Prep:** 5 min | **Cook:** 1 hr 30 min | **Source:** thestranger.online

Char siu (Chinese: pinyin: chāshāo; Cantonese Yale: chāsū) is a Cantonese style of barbecued pork.

Your options are:

Pork loin;
Pork belly, juicier and fattier;
Pork butt (shoulder), leaner;
Pork neck end, well marbled (jyu geng yuk).

Either the shoulder or the neck end for that juiciness without too much fat or being dry and overcooked are the best of the selection.

Ingredients

Marinade:

- 22 ml brown sugar
- 78 ml honey
- 78 ml hoisin sauce
- 37 ml soy sauce (light)
- 15 ml soy sauce (dark)
- 7 ml Chinese 5 spice
- 30 ml oil (sesame)
- 30 ml bean curd (red)

Cooking:

- 750 g pork shoulder or neck end
- 30 ml Extra Honey

Notes

The first thing to note here is not the preparation time or the cooking time, but the marination duration of up to 2 days!

Avoid red food colouring to make the pork red, this is how you might be served it in an Asian takeaway. Authentic Char Siu uses red bean curd for colouring and a touch of flavour. Asian supermarkets readily sell it, as does Amazon, use about 2 tbsp of the liquid and no red food colouring is required.



Instructions

1. Cut the pork to the size you desire, 1.5" pieces work well as do thin slices, it is your choice; although, if you prefer thin slices then do not slice until after the marination and ultimately cook for less time.
2. Place the pork and marinade ingredients in a stain proof container or ziplock bag. Marinate 24 to 48 hours in the fridge (5 hours is the bare minimum).
3. If using bamboo skewers then soak them first in water for 15 to 20 minutes to prevent them burning, otherwise use metal skewers and load them with the meat. Transfer the meat to a plate and retain the marinade, as you can brush the meat with it as it cooks.
4. Either a charcoal or gas BBQ is fine, use what you prefer and always use whichever you have to hand.
5. Once the coals are evenly lit and covered in a fine layer of white ash the BBQ is ready to go. With gas, so long as the grill hits your desired temperature then you're also good to go.
6. Brush the grill with a little oil to help prevent the skewers sticking. Place them over the direct heat and close the lid in order to enforce a nice char on the bottom for 2 to 3 minutes, do not turn them too soon or they will tear.
7. Brush the marinade over the skewers then turn over and brush again, closing the lid for a further 2 minutes.
8. Remove from the direct heat and place over indirect heat i.e. where a burner is off or no coals exist to keep warm.
9. Serve as you wish, although, as this is a BBQ you will likely have enough additional items to accompany the Char Siu.