

Chashu, Ewa Beach Recipe

Phyllis sakamoto

I double the recipe and marinate for 3 days
you can freeze the leftovers and take it out when you don't feel like cooking

1/2 C sugar
1/2 C brown sugar
1/2 C shoyu
2 T hoisin sauce
2 tsp salt
2 tsp mirin
1 clove minced garlic
1/2 thumb size fresh ginger, sliced
2 T catsup
1 T sake

Combine in a small sauce pan and heat on low till sugars are melted. Cool.
Reserve a little for basting.

Enough marinade for 2 lbs pork tenderloin or 2 lbs. boneless country style rib. Marinate in refrigerator overnight. Place on rack in shallow roasting pan. Bake 350 degrees for 30 minutes, turn meat, baste with marinade and bake another 30 minutes.