

Stan Gin's BBQ Char Siu

5 lb. Pork Butt

Shoaxing Rice Wine *	5 tablespoons
Sesame Oil	5 teaspoons
Red Food Color	1 teaspoon
5 Spice Powder	1/8 teaspoon
Grated Garlic Cloves	5 cloves
Grated Ginger Root	1 teaspoon
Red Bean Curd*	2 cubes (May substitute regular bean curd)
Hoisin Sauce*	5 tablespoons
Light Soy Sauce	5 tablespoons
Dark Soy Sauce	5 tablespoons
Honey	10 tablespoons

* Available in most asian supermarkets.

Use large roasting pan & wire mesh rack.

Cut pork lengthwise into 1-inch thick slices, about 2 inches wide.

Combine marinade ingredients, breaking up bean curd and stirring until well-combined.

Cover with marinade and mix well with hands a few minutes, so meat is well-coated and to work in flavor. Cover and refrigerate 4 hours to overnight.

Preheat oven to 350 degrees.

Place pork on a wire mesh rack inside a roasting pan. Roast 45 minutes.

Reduce oven heat to 300 degrees, turn meat, baste meat only once and on top with remaining sauce and roast 20 minutes longer. Let it cool after taking char siu out of the oven. No additional basting is needed at this point.