

Char Siu

Ingredients

- 4 T Honey
- 2 Fermented Tofu Cubes (plus 4 teaspoons of liquid)
- 2 T Hoisin Sauce
- 2 T Soy Sauce
- 2 clv Garlic (minced)
- 4 Ginger Slices (chopped)
- 2 t Five Spice Powder
- 2 T Rice Wine
- 1/2 t Salt
- 2 1/2 lb Pork Shoulder
- 1 T Sriracha

Instructions

1. Cut the pork shoulder into thin 3 inch thick strips. Combine 2 tablespoons honey, tofu cubes and liquid, hoisin, soy sauce, garlic, ginger, five spice, rice wine, salt, and Sriracha into a big bowl and mix well. Add pork and coat with marinade. Marinate it in the fridge for 24 hours.
2. Remove the meat from the marinade and let it sit for an hour in room temperature. Add the marinade to a small pot then add 2 tablespoons of honey and mix well. Cook it on low heat for 5 minutes. Set aside.
3. Preheat oven for 400 degrees. Add meat onto a foil lined roasting rack. Bake the pork for 20 minutes. Flip the pork and cook for another 20 minutes.
4. For the next 20 minutes, flip and glaze the meat

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every 3-5 minutes until all the glaze is brushed on.

5. Once the meat is done and has reached an internal temperature of 145 degrees, let it rest for 10-15 minutes then slice and enjoy!