

Main : Char Sui

<https://thewoksoflife.com/chinese-bbq-pork-cha-siu/>

Ingredients

- ☐ ☐ 3 pounds boneless pork shoulder/pork butt (select a piece with some good fat on it)

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- ☐ ☐ ¼ cup granulated white sugar
- ☐ ☐ 2 teaspoons salt
- ☐ ☐ ½ teaspoon [five spice powder](#)
- ☐ ☐ ¼ teaspoon [white pepper](#)
- ☐ ☐ ½ teaspoon [sesame oil](#)
- ☐ ☐ 1 tablespoon [Shaoxing rice wine](#)
- ☐ ☐ 1 tablespoon [soy sauce](#)
- ☐ ☐ 1 tablespoon [hoisin sauce](#)
- ☐ ☐ 2 teaspoons molasses
- ☐ ☐ 1/8 teaspoon red food coloring (optional)
- ☐ ☐ 3 cloves [finely minced garlic](#)

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- ☐ ☐ 2 tablespoons [maltose](#) or honey
- ☐ ☐ 1 tablespoon hot water

Instructions

- ☐ Cut the pork into long strips or chunks about 2 to 3 inches thick.
- ☐ Combine the sugar, salt, five spice powder, white pepper, sesame oil, wine, soy sauce, hoisin sauce, molasses, food coloring (if using), and garlic in a bowl
- ☐ Reserve about 2 tablespoons of marinade and set it aside.
- ☐ Rub the pork with the rest of the marinade in a large bowl. Cover and refrigerate overnight, or at least 8 hours. Cover and store the reserved marinade in the fridge as well.
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- ☐ Preheat your oven to 'bake' at 475 F (246 C) with a rack positioned in the upper third of the oven.
- ☐ Line a sheet pan with foil and place a metal rack on top. Place the pork on the rack. Pour 1 ½ cups water into the pan below the rack.
- ☐ *** Meanwhile, combine the reserved marinade with the maltose or honey and 1 tablespoon hot water for basting
- ☐ **Roast for total 50 mins:**
 - Roast for 10 minutes, 475 F
 - Reduce your oven temperature to 375 F (190 C).
 - Roast another 15 mins
 - Flip (add more water if needed, rotate pan)
 - Roast another 15 mins
 - Baste Pork, flip, baste
 - Roast last 10 mins

Ideal temp for pork 160 F

(Update: USDA recommends that pork should be cooked to 145 F with a 3 minute resting time)

Can put under broiler for more caramelization, but keep temp in mind

- ☐ Remove from the oven and baste with the last bit of reserved BBQ sauce. Let the meat rest for 10 minutes before slicing, and enjoy!