

Aromatic Slow Roasted Chinese Roast Pork Shoulder

Yield: 6 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-style-stovetop-boneless-pork-shoulder-recipe>

Ingredients:

- 1 boneless pork shoulder mine was 1.7 kilos/3.7pounds, rind scored
- 2 tablespoons salt
- 2 tablespoons olive oil
- 2 teaspoons five spice powder
- 1 cup soy sauce
- 1 cup water
- 1/4 cup dark soy sauce
- 2/3 cup brown sugar
- 2 onions peeled and cut in half
- 3 garlic cloves peeled and smashed
- 2 star anise
- 3 bunches choy sum
- sesame oil
- steamed rice to serve