

Chinese Char Siu Pork or Wild Boar

Yield: 5 min
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/rick-stein-chinese-wild-boar-recipe>

Ingredients:

- 1/2 teaspoon Chinese 5 spice powder
- 2 tablespoons honey
- 2 tablespoons soy sauce preferably dark soy sauce
- 2 tablespoons hoisin sauce
- 4 tablespoons Shaoxing wine Chinese, or dry sherry
- 1 tablespoon chile bean paste Chinese
- 3 garlic cloves minced
- 2 tablespoons ginger grated
- 3 pounds wild boar or pork shoulder or belly, cut into large pieces
- 2 tablespoons chinese black vinegar or malt vinegar, optional
- 2 fresh chiles sliced, for garnish, optional

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 5 milligrams
4. Fat: 10 grams
5. Protein: 62 grams
6. SaturatedFat: 3 grams
7. Sodium: 530 milligrams
8. Sugar: 9 grams

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