

# HCP Char Siew (Chinese BBQ pork)

Yield: 4 min  
Total Time: 30 min

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

## Ingredients:

- 1 9/16 pounds pork shoulder butt cut into 1.5 to 2 inch thickness
- 3 tablespoons hoisin sauce
- 1 tablespoon rose wine /hua tiao jiu
- 2 teaspoons light soy sauce
- 1 tablespoon dark soy sauce
- 1 tablespoon sweet soy sauce or kicap manis
- 2 tablespoons sugar
- 1 tablespoon honey
- 1 teaspoon sesame oil
- 1/2 teaspoon Chinese 5 spice powder
- 3 tablespoons water
- 1 dash pepper
- 3 drops red food colouring optional

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 110 milligrams
4. Fat: 21 grams
5. Fiber: 1 grams
6. Protein: 31 grams
7. SaturatedFat: 7 grams
8. Sodium: 1090 milligrams
9. Sugar: 14 grams

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