

We?ve been doing a bit of freezer mining to clear some space. I?m not quite sure what cut this was, possibly shoulder? But sliced before marinading it worked really well.

Ingredients:-

400g of Pork, sliced
20g of Sugar
½ Tsp of Five Spice
¼ Tsp of White Pepper
½ Tsp of Sesame Oil
1 Tbsp of Shaoxing Wine
1 Tbsp of Soy Sauce (Gluten free for us)
1 Tbsp of Hoisin Sauce (Gluten free for us)
2 Tbsp of Treacle
3 Cloves of Garlic, minced
2 Tbsp of Honey
1 Tbsp of hot Water
Sliced Spring Onions and Sesame Seeds to garnish

Method:-

(1) Combine all the ingredients apart from the Honey.
(2) Reserve 2 Tbsp of the marinade and place in the fridge.
(3) Add the Pork the the remaining marinade and cover in the fridge for at least 4 hours.
(4) Line a roasting tray with foil.
(5) Place the Pork on a rack above the lined tray.

(6) Add about 300ml of water to the roasting tray.
(7) Cook in a pre-heated oven at 200c for 25 minutes.
(8) After 10 minutes reduce the heat to 180c.
(9) After 25 minutes turn the Pork and continue to roast for a further 10 minutes.
(10) In a pan heat the reserved marinade with the Honey and hot Water, allowing to simmer for 2 minutes.
(11) Remove the Pork and drizzle with the sauce from the pan.
(12) Garnish with Spring Onions and Sesame Seeds

We served ours on a bed of mixed fried rice with home fried Prawn Crackers. Very tasty for some random lump of Pig from the freezer!