

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

1/2 Tsp of Five Spice

1/4 Tsp of White Pepper

1/2 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 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!