

DENE

Char Siu



Ingredients:

- 3 lbs lean pork loin (cut into strips)
- 2 teaspoons soy sauce
- ½ teaspoon garlic powder
- ½ teaspoon powdered ginger
- ¼ cup hoisin sauce
- ¼ cup ketchup
- ¼ cup honey
- 1 tablespoon rice wine (or sherry)
- 1 teaspoon red food coloring (optional)

Method:

1. Cut pork loin into long strips. In a large bowl, combine soy sauce, garlic powder, ginger, hoisin, ketchup, honey, rice wine, and food coloring.
2. Place pork into bowl, cover and marinate overnight in the refrigerator.
3. Soak skewers in cold water. Slide pork strips onto each skewer.
4. Grill until pork is fully cooked.