

## Char Siew



### **Ingredients:**

500g pork shoulder (retain or remove fat)  
2 tbsp oyster sauce  
1 tbsp light soy sauce  
1 tbs molasses sugar  
1 tbsp cooking wine  
Salt, pepper and five spice powder to taste  
2 tbsp maltose sugar

### **Method:**

1. Mix oyster & soy sauces, molasses, salt, pepper, spice powder and wine.
2. Marinate meat in the mixture for at least 2 hours.
3. Place meat on a tray lined with aluminium foil.
4. Cover meat with aluminium foil and bake at 200°C for 25 mins.
5. Uncover and pour maltose sugar over meat.
6. Cover and cook for a further 15 minutes.
7. Remove from heat, slice and serve.

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