

Taiwanese BBQ Pork

Learn first some Chinese from the video.

(上) <http://www.youtube.com/watch?v=vBD11NJAD2Q>

(中) http://www.youtube.com/watch?v=4_DaAo6OGTE&list=LLYryTgHkFGLh7-XLtQwnspQ

(下) <http://www.youtube.com/watch?v=-TqSJkaqqvY&list=LLYryTgHkFGLh7-XLtQwnspQ>

Recipe as following:

Ingredients:

Pork Steak (Pork shoulder or Pork butts will be OK, too) (2" thick) 3 lbs

Marinade:

Brown Sugar	1 Cup
Soy Sauce	1/2 Cup
Shallots	1 head (about 25 g)
Salt	1-1/2 Tablespoons
Cooking Wine	1 Tablespoon
Sesame oil	4 Tablespoons
Hoisin Sauce	1 Tablespoons (optional, we didn't use it this time.)
Sesame sauce (or Tahini Sauce)	1 Tablespoon
Sweet bean sauce	1 Tablespoon

Malt mixture

Malt 1/3 Cup + water 1/4 Cup ==> Heat the mixture until big bubbles turn into small bubbles, turn off the heat.

Instructions:

1. Place all ingredients except the pork and the malt, mix well to make the marinade.
2. Marinade the pork and place in the fridge for about 2 hours or overnight.
3. Remove pork from the fridge an hour before you're ready to cook.
4. Preheat oven to 395 degree F, roast one side for 20 minutes, basting with pan juices. Flip over the other until lightly golden brown for about 20 minutes more. Remove pork from oven. Let stand 20 minutes. Slice, brush with gravy and the malt mixture to coat top.

