

CHAR SUI PORK

or the infamous red roast pork...

From Anna Siraut

Ingredients:

1lb Pork fillets

Fresh grated ginger (the amount you use is up to your personal preference)

Garlic (as above)

2 tablespoons of hoisin sauce

2 tablespoons of dark soy sauce

2 tablespoons of sunflower oil

2 tablespoons of clear honey

2 teaspoons of soft brown sugar

1 teaspoon five spice powder

A few drops of red food colouring, if you wish

Method:

Trim the pork fillets and set aside. Mix together the ginger and garlic with the remaining ingredients and add the pork fillets. Turn pork fillets until they are really well coated and leave to marinade for a couple of hours. When ready, grill the fillets under medium grill for about 20-25 minutes.

Personally, I like to chop the pork really finely and serve with spring onions and lettuce leaves, though it can also be served in the more traditional way with pancakes and plum sauce. Mmmmmm!