

CHINESE BBQ PORK "CHAR SIU"

4 lbs Pork shoulder in thick strips or pork spareribs (cut into 4-6 rib racks for handling)

6 tablespoons maltose (use a wooden spoon and estimate---maltose is thick and hard to handle!)

6 tablespoons honey

6 tablespoons hoisin sauce

6 tablespoons soy sauce

2 teaspoons chinese five spice powder

2 teaspoons white pepper

4 tablespoons sesame oil

1 head of garlic, peeled, smashed, sliced

1 teaspoon onion powder

6 thin slices of fresh ginger, peeled

1 jar char siu BBQ sauce (for glaze)

Combine all ingredients *except* meat, ginger, and char siu bbq sauce, into a small saucepan. Simmer on medium until maltose and honey are melted and sauce thickens. Cool. Place meat in a single layer on a glass tray. Cover meat with sauce to marinate, coating well. Pierce meat with fork a few times on both sides if the meat is thick. Place ginger slices on top. Cover tightly with plastic wrap and refrigerate. Marinate 24 hours, turning meat half-way through.

Remove meat from refrigerator and let set for about thirty minutes or so at room temperature. Char meat under broiler for five minutes OR char five minutes each side on pre-heated Traeger BBQ on highest setting. Work quickly. Turn heat down to 250 F on Traeger. Baste both sides with warmed Char Siu BBQ sauce. Cook for approximately 20 minutes (more or less depending on thickness of meat) each side at 250 degrees F, until meat is just barely done. (allows for reheating without overcooking/drying out meat). Do not overcook! Remove from heat, set, serve thinly sliced.