

## Chinese Barbecued Pork (*Char Siu*)

Adapted from [The Asian Grandmothers Cookbook](#) by Patricia Tanumihardja (Sasquatch Books, 2009)

A long marinade is key to the terrific flavor in this dish, so plan ahead. Pat's original recipe called for boneless pork shoulder, but I used country pork ribs to great effect. I also forgot to glaze my ribs with the reduced marinade (whoops), so if you want to do this, just boil the reserved marinade for 10 minutes and brush it on the ribs before serving.

Serves 4 to 6

2-1/2 pounds boneless country pork ribs, or boneless pork shoulder measuring 8 by 6 by 3 inches

2/3 cup sugar

1/2 cup low-sodium soy sauce

1 tablespoon dry sherry

1/2 teaspoon 5-spice powder

2 scallions, smashed

2 stems cilantro, smashed

1 pod star anise

Cut the ribs into 8 equal sized strips. (I started with 4 long ribs and cut them in half width-wise.) If using shoulder, cut it into 8 strips about 1-1/2 inches wide and 7 inches long. Place in a single layer in a rectangular casserole. I used a Pyrex dish.

Whisk the sugar, soy sauce, sherry, and 5 spice powder together in a small bowl. Pour over the pork. Nestle the scallions, cilantro stems, and star anise pod in the dish. Cover with plastic wrap and marinate in the refrigerator for 24 hours, turning once if you remember.

Preheat the oven to 400 degrees. Line the inside of a broiling pan with foil. Remove the pork from the marinade and place atop the broiler pan. (Transfer marinade to a small saucepan.)

Bake pork for 25 minutes, basting once or twice with reserved marinade. Flip the pork, baste again, and bake an additional 15 to 20 minutes, or until the pork caramelizes and just begins charring at the edges.

Transfer meat to a cutting board and let rest for 10 minutes. Meanwhile, boil reserved marinade for at least 10 minutes if using. Cut meat crosswise into thin slices. Brush with boiled, reduced marinade, if desired, before serving.