



CAFE THOMPSON RECIPE

MALAYSIAN-STYLE BARBECUE PORK BELLY (CHAR SIU PORK)

Malaysian style: It has an exterior that is dark brown to black with a slight reddish tinge that comes from dark soy sauce. It's well-charred (but not burned), and there's a slight crispness on the exterior. Made with pork belly, the meat is a beautiful balance of fat and lean.

SERVES 6

INGREDIENTS

- 6 pounds pork belly marinade
- 6 tablespoons crushed garlic
- 3 tablespoon honey
- 3 tablespoon cooking wine
- 6 tablespoons soy sauce
- 3 tablespoon oyster sauce
- 3 teaspoon five spice
- 1 1/2 teaspoons black pepper
- 1 1/2 cups sugar
- 4 pieces preserved tofu

DIRECTIONS

Place the pork in a bowl along with all the marinade ingredients. Combine and leave to marinate for 6-8 hours.

Preheat the oven to 375 F.

Place the pork belly on a grill tray.

Roast the pork belly in the oven for 20 minutes, turning halfway through.

Side dishes

Steamed Jasmine Rice
Sautéed Baby Bok Choy

