



## SLOW-COOKER CHAR SIU PORK

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### Ingredients:

- 1/2 cup water
- 2 tablespoons honey
- 2 tablespoons plum sauce
- 2 tablespoons Shao Hsing rice wine or dry sherry
- 2 tablespoons dark soy sauce
- 2 tablespoons reduced-sodium soy sauce
- 1 tablespoon toasted (dark) sesame oil
- 3/4 teaspoon five-spice powder
- 4 scallions, cut into 1-inch pieces, plus more for serving
- 1 tablespoon grated fresh ginger
- 3 cloves garlic, grated
- 4 pounds boneless **pork shoulder roast**, trimmed
- Sesame seeds for garnish

### Directions:

1. Combine water, honey, plum sauce, rice wine (or sherry), dark and reduced-sodium soy sauces, oil, five-spice powder, scallions, ginger and garlic in a 5- to 6-quart slow cooker. Add pork and turn a couple times to coat with the sauce. Cover and cook on High for 4 hours or Low for 8 hours.
2. Optional (if you want a sauce): Remove the pork to a cutting board. Very carefully transfer the liquid in the slow cooker to a large measuring cup. Let stand 10 minutes, then skim off the fat. Pour the defatted liquid through a fine sieve into a large skillet. Bring to a boil over high heat and boil until the liquid is starting to look syrupy, 12 to 15 minutes.
3. Shred or slice the pork and serve with the sauce and more scallions and sesame seeds, if desired.
4. Serve over rice or with stir fried vegetables.