



Crockpot Char Siu Pork (Asian Pulled Pork)

Adapted from [Cooking Light: The New Way to Cook Light](#)

BAH Note: I scored a deal on a 4 pound pork roast and doubled the recipe. If you scale it up, be prepared for a longer cooking time. My 4 pound roast took nearly 12 hours to fall off the bone.

- 1/4 cup soy sauce (lower sodium recommended)
- 1/4 hoisin sauce
- 3 tablespoons ketchup
- 3 tablespoons honey
- 2 teaspoons minced garlic
- 2 teaspoons grated fresh ginger
- 1 teaspoon dark sesame oil
- 1/2 teaspoon five spice powder
- 2 pounds Boston butt pork roast, trimmed of extra fat
- 1/2 cup chicken broth

Combine the soy sauce, hoisin, ketchup, honey, garlic, ginger, sesame oil, and five spice powder in a small bowl. Stir to fully combine and then transfer to a large zip top plastic bag. Add the pork roast and refrigerate at least 2 hours or as long as overnight.

Place the pork and the marinade from the bag in a crockpot. Cover and cook on low 8 hours or until the meat falls apart. Transfer the pork to a cutting board or sheet pan and let it cool before you shred it with two forks.

Meanwhile, carefully ladle the liquid from the crockpot into a saucepan. Add the chicken broth and bring to a boil. Reduce the heat to medium and cook until the sauce reduces a bit. Taste for seasoning and spoon the sauce over the shredded pork. Stir to let the sauce get acquainted with the pork before shoving it in your face.

crockpot char siu pork was posted by wendi on 19 june 2013 at bonappetithon.com