



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

Marinade Ingredients

- 1/4 cup Water
- 3 tbsp Vegetable Oil
- 1 cup Sugar
- 4 Shallots, peeled and chopped
- 10 cloves Garlic, chopped
- 1 Tbsp Sesame Seeds
- 2 Tbsp Soy Sauce
- 2 Tbsp Hoisin Sauce
- 1 tsp Salt
- 3 Tbsp Soybean Paste

Other Ingredients

- 2 Tbsp Chinese Rice Wine
- 4 Tbsp Corn Syrup
- 1-2 drops Red Food Coloring
- 1 lb Pork Neck Fillet
(or your favorite cut of pork)

Hong Kong BBQ Pork

1. Add all marinade ingredients into a blender and blend until well mixed.
2. Bring to a boil over medium heat.
3. Add rice wine, syrup, and food coloring while boiling.
4. Remove from heat until cool.
5. Add pork and marinate for 1-2 nights in the refrigerator.
6. Preheat oven to 350 degrees.
7. Remove pork from marinade (save the marinade for later) and set on a foil-lined pan.
8. Bake for approximately 30 minutes.
9. Brush marinade all over and bake for another 30-40 minutes.
10. Slice pork fillet, top with some of the cooked marinade, and serve.