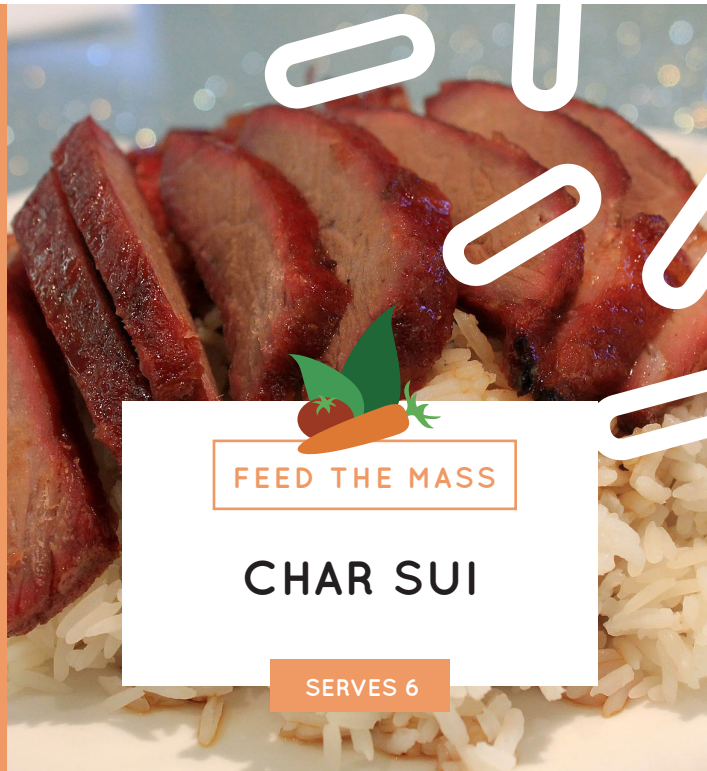


SHOPPING LIST

- 1 lb Pork Tenderloin
- 1/2 c Soy Sauce
- 1/3 c Honey
- 1/3 c Ketchup
- 1/3 c Brown Sugar
- 1/4 c Rice Vinegar
- 2 Tbsp Hoisin Sauce
- 2 Tsp Red Food Coloring
- 1 Tsp Chinese Five Spice Powder
- 1 Tbsp Oil



FEED THE MASS

CHAR SUI

SERVES 6

LETS START COOKING

1. Pre-Heat oven to 325o F. Make marinate by combining everything, except the pork, into a bowl.
2. Add marinate and pork into a Ziploc bag and marinate for 1 1/2 hours.
3. Heat a cast iron pan on medium-high heat and add oil to the pan once hot.
4. Sear pork on all sides, do not sear for too long as your meat will start to burn.
5. Put your pork on a sheet tray and bake until internal temperature is at 140o F, about 15 minutes. Let it rest for 5 minutes before slicing.

