

Smoked Char Siu Pork

Prep: 10 minutes • Cook: 3 hours

Juicy, smoke-kissed pork shoulder marinated in a sweet-savory char siu glaze, lacquered to a glossy finish with gentle basting. Fragrant five-spice, hoisin, and honey deliver deep Cantonese BBQ flavors balanced by subtle fruit-wood smoke.

Ingredients

- 6 pounds boneless pork shoulder (cut into 2 1/2 to 3-inch thick pieces)
- 1/2 cup soy sauce
- 1/2 cup brown sugar
- 1/4 cup honey
- 1/4 cup hoisin sauce
- 2 tablespoons red miso paste
- 1 1/2 tablespoons Chinese 5 spice powder
- 1 tablespoon sesame oil
- 1 teaspoon red food coloring (optional)

Instructions

1. Make the marinade: Add soy sauce, brown sugar, honey, hoisin, red miso paste, Chinese 5 spice, sesame oil, and red food coloring to a saucepan over medium heat. Whisk to combine, bring to a boil, then reduce heat and simmer until slightly thickened. Remove from heat, cool about 10 minutes, and reserve 1/2 cup for basting.
2. Marinate the pork: Place pork shoulder pieces in a large bowl, pour marinade over, and turn to coat evenly. Cover and refrigerate at least 4 hours (overnight recommended).
3. Preheat the smoker to 225°F. Use a mild fruit wood like apple or cherry.
4. Smoke the pork: Remove pork from marinade, let excess drip, and place directly on smoker grates. Smoke about 3 hours, flipping halfway. Baste with reserved marinade every 30–45 minutes.
5. Finish and serve: Cook to desired doneness (about 145–150°F for medium rare, 150°F for medium well, 160°F for well done). Transfer to a board, tent with foil, and rest 10–15 minutes. Slice into 1/4-inch pieces, drizzle with any remaining reserved marinade, and serve.

Tags: Pork, Chinese BBQ, Smoked, Asian, BBQ, Crowd Friendly
