

## **Chinese BBQ Pork**

Leslie Warmke, MG

1 lb. pork fillet	1 Tbs. soy sauce
3 garlic cloves, crushed	1 Tbs. honey
1 tsp. salt	1 Tbs. wine
1/2 tsp. grated ginger	1 tsp. Chinese 5 Spice

Preheat oven to 450°.

1. Remove the silvery rind along the side of the pork. Cut into 1-inch widths the length of the pork.
2. Crush garlic and combine with the rest of the ingredients.
3. Marinate 15 or more minutes.
4. Fill a roasting pan 1/2 with water. Place a wire rack over the pan. Lay the strips of pork across the rack.
5. Cook for 30 minutes, turn and continue cooking for 15 minutes more.
6. Let rest, then slice crosswise to serve. Serve with Chinese mustard or sauce of your choice.