Sauces / China

Char Siu Glaze

A thick, lacquering glaze of hoisin, honey, fermented red bean curd, and five spice that caramelizes over pork in the oven to a deep mahogany — sweet and savory in alternating waves, with that singular roasted-char edge that defines Cantonese BBQ.

Time 15 min **Servings** 4

What you'll need.

- ☐ 25 parts Honey
- ☐ 15 parts Red fermented bean curd (nam yu), mashed
- ☐ 2 parts Five spice powder
- ☐ 10 parts Brown sugar
- ☐ 30 parts Hoisin sauce
- ☐ 15 parts Soy sauce
- ☐ 10 parts Shaoxing rice wine or dry sherry
- ☐ 4 parts Garlic, grated

Let's make it.

01 Mash the red fermented bean curd to a smooth paste with a fork. Combine all ingredients in a saucepan and whisk together until uniform. The fermented bean curd will resist — work it in thoroughly. The glaze at this stage will be a dark, muddy reddish-brown.

02 Heat the glaze in a small saucepan over medium heat, stirring constantly. Bring to a gentle simmer and cook for 4–5 minutes until the glaze has thickened, the sugar has fully dissolved, and it coats the back of a spoon heavily. Remove from heat — it will continue to thicken as it cools. Use warm for marinating and glazing, or store refrigerated for 3 weeks.

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Servings are an estimate; check quantities in the source recipe.
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