

## CHINESE BBQ PORK

In a few hours, your Premiere Slow Cooker transforms a tough cut of meat into the most tender and flavorful pork you've ever tasted. Shredded and served in a Chinese-inspired BBQ sauce, it makes an irresistible filling for our Steamed Buns.

Makes: 10 servings

Time: 30 minutes prep, 4hr 15 minutes cooking, 4hr 45 minutes total

### INGREDIENTS:

2 tablespoons canola or vegetable oil

4-5 pounds boneless pork shoulder, trimmed of excess fat

6 scallions, white parts cut into 1-inch pieces, greens thinly sliced and reserved

1 tablespoon grated fresh ginger

5 cloves garlic, peeled and minced

1/2 cup water

2 tablespoons honey

2 tablespoons hoisin sauce

2 tablespoons Shaoxing rice wine or dry sherry

4 tablespoons low-sodium soy sauce or tamari

2 tablespoons unseasoned rice wine vinegar

1 tablespoon toasted sesame oil

1 teaspoon five-spice powder

### PREPARATION INSTRUCTIONS:

1. Select the Brown/Sauté mode on the Premiere Slow Cooker, set the temperature to 350°F and the timer to 20 minutes. Pour in the oil and allow to come to temperature, until it lightly shimmers. Sear the pork on all sides until lightly golden brown. Remove the pork and transfer it to a large plate or platter.
2. Add the white parts of the scallions, ginger and garlic to the pan and cook, stirring frequently, until very aromatic.
3. Select the High Heat Slow Cook Mode on the Premiere Slow Cooker and set the timer for 5 hours. Pour in the water, honey, hoisin, Shaoxing wine, soy sauce, rice wine vinegar, sesame oil,