

Slow Cooker Chinese BBQ Pork

Ingredients: 1/4 cup soy sauce 1/4 cup hoisin sauce 3 Tablespoons ketchup 3 Tablespoons honey 2 teaspoons *fresh* garlic, finely minced 2 teaspoons *fresh* ginger root, peeled and zested 1 teaspoon dark sesame oil 1/2 teaspoon five-spice powder 2 lb. pork roast (butt or shoulder fine) 1/2 cup chicken stock

Directions:

Whisk together first 8 ingredients (soy sauce thru five-spice powder, Not chicken stock.)

Place pork roast in zip-lock bag and pour in marinade. Squeeze out air and seal.

Marinate 8 hours or overnight.

Place pork roast and marinade in slow cooker.

Cover and cook on low 6-8 hours.

Remove pork from slow cooker and shred with two forks. Cover and keep warm.

Add chicken stock to slow cooker, raise heat to high and bring to a boil.

Cook 30 minutes, until slightly thickened.

Add shredded pork to sauce and heat thru.

Cool then Freeze

Reheat Instructions:

Thaw overnight then reheat in pan or pot until no longer cold

Serve over Rice