



# Slow-Roasted Honey Soy Pork

Makes: 12 servings

Prep Time: 15 minutes Cook Time: 2 hours 30 minutes

Total Time: 2 hours & 45 minutes

## Ingredients

### For the Pork:

- 3 & 1/2-4 pounds boneless pork butt, sometimes called Boston Butt

### For the Sauce:

- 6 medium garlic cloves, minced
- 3 tbsp finely grated fresh ginger
- 1/2 tsp crushed red pepper flakes, plus more to taste
- 3/4 cup low-sodium soy sauce
- 3/4 cup honey
- 1/4 cup rice vinegar
- 1 tbsp toasted sesame oil

### For Finishing:

- finely grated zest from one lime
- 2 tbsp fresh lime juice
- lime wedges for garnish
- sesame seeds, for garnish
- fresh cilantro and/or basil leaves, for garnish
- Pickled red onions & cucumbers (see recipe at bottom of instructions)

## Instructions

Heat the oven to 300°F. degrees. Remove any large areas of fat from the pork and discard. Cut the roast into two halves.

Combine all sauce ingredients in a large Dutch oven that has a lid. Stir well to combine. Taste, and if you'd like more heat, add another 1/2 teaspoon of crushed red pepper flakes.

Add the two pieces of pork to the pan. Using tongs, turn to coat all sides of the pork in the sauce, and spoon some over the top. Cover, transfer to the oven and roast for 2 & 1/2-3 hours. Turn the meat to the opposite side after one hour. Repeat, turning after the second hour.

Check the meat after 2 & 1/2 hours. It should shred easily with a fork. If it's not super tender, return to the oven for another 15-30 minutes.

Using tongs, transfer the pork to a serving platter or a large shallow serving bowl. Use a ladle or large serving spoon to skim off (and discard) the excess fat on the surface of the cooking liquid remaining in the Dutch oven,

Bring the sauce to a boil over medium-high heat and let it simmer until reduced and slightly syrupy, about 6-8 minutes.

While the sauce simmers, coarsely shred the pork using two forks. Sprinkle the lime zest and juice over the top of the meat. Drizzle about half the sauce over the top of the shredded meat, then toss to combine.

Serve over rice or noodles. Top with sesame seeds, fresh herbs, lime wedges and quick pickled red onions and cucumbers. Pass the remaining sauce at the table, You can also use this pork in sandwiches, wraps, quesadillas, tacos, lettuce cups and on pizza.

### Pickled Onions & Cucumbers:

Slice half of a red onion into thin wedges and slice 3-4 mini seedless cucumbers into thin slices. Place them in separate storage containers with lids. Combine 1/4 cup rice vinegar, 1 tablespoon sugar, and 1/2 teaspoon kosher salt. Divide the rice vinegar mixture between the two containers and cover each one. Allow each of the containers to sit for 30 minutes, shaking occasionally. Using a slotted spoon, divide the onions and cucumbers among bowls with rice, Slow Roasted Honey Soy Pork, fresh herbs, sesame seeds and lime wedges. Enjoy!

*Recipe by The Cafe Sucre Farine*