



Sticky 5-Spice Pork Neck

Sometimes you make a recipe... again and again. When food guru Errieda du Toit www.huiskok.com use words like “easy to prepare” and “tastes fantastic”, I pay attention. To be honest, she had me at “sticky pork”! And even though I still have to come across a recipe of her that disappoints, this recipe exceeded all expectations with the rich sweet spicy flavours. Your guests are guaranteed to be impressed by the look and taste of this super delicious dish. Serves 6.



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Ingredients

- 1 deboned pork neck (±1,7kg)
- 2 cm fresh ginger, sliced
- 3 garlic cloves, crushed
- 1 red chilli, halved
- 4 star anise
- ½ cup brown sugar
- 1 cup Chinese cooking wine (Shaoxing) or 200ml dry sherry (mix with 50ml water)
- 125ml oyster sauce
- 1 tsp Chinese 5-spice

Method

1. Preheat oven to 180°C.
2. Place pork, ginger, garlic, chilli and star anise in a deep heavy base oven pan or pot with a tight fitting lid.
3. Place sugar, cooking wine, oyster sauce and 5-spice mix in a small bowl and mix until the sugar is dissolved. Pour over the pork neck and close with the lid.
4. Bake for 2 hours (turn pork after 1 hour). Increase the heat to 200°C and bake for another 30 minutes or until the pork is soft and the sauce deliciously sticky.
5. Cut in thin slices and serve on a serving dish, smothered in the sweet and sticky spice sauce.



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