



## BBQ Pork

### Ingredients

TruNatural Collar Butt 1 ½ LB

### Dry Rub spices

Minced garlic	2 tbsp	Oyster sauce	1 ½ tbsp
Minced red onion	2 tbsp	Cooking wine	1-2 tsp
Knorr liquid seasoning	1 tsp	Honey	1 tbsp
Knorr chicken powder	½ tsp	Sugar	5 tbsp
Light soy sauce	2 tbsp	Salt	A pinch
Dark soy sauce	1 tbsp	Sesame oil	A dash
Hoisin sauce	3 tbsp		

### Instructions

1. Trim the pork into strips, wash and wipe dry.
2. Marinate the pork for about 30 minutes to 1 hour.
3. Put the marinated pork in a convection oven, set the temperature to 210 degrees Celsius, and bake for 20 to 25 minutes.

**\*\*Note:** If you use convention oven, you may need to bake for 10 minutes more or depends on the power of the oven.