蜜汁叉烧

<https://www.youtube.com/watch?v=udOnBPDkIOM>

500 g pork shoulder

2 tbsp wine

2 tbsp oyster sauce

½ tsp black pepper

2 cloves garlic

a small piece of ginger

4 tbsp light soy sauce

3 tbsp honey

1. Cut pork shoulder into strip of diameter of 5 cm
2. Combine Wine, oyster sauce, honey, black pepper, soy sauce, garlic, ginger
3. Marinate for 24 hours
4. Combine the reserved marinade, honey, oil. 1 tbsp, respectively. Brush the sauce on meat
5. Oven 395 F, grill, 10 min
6. Brush the sauce again, flip, 10 min.
7. Serve after 10 min.