

SAVEUR

CHAR SIU CHICKEN

Char siu (meaning “fork roast”) is typical in Chinese cuisine and normally gets its red hue from food coloring. In this rendition, [beet powder](http://www.saveur.com/diy-beet-powder-recipe) [http://www.saveur.com/diy-beet-powder-recipe], a natural alternative, lends the bright red color and adds a little sweetness.

Cooking note: Allow 2 days for marinating.

SERVES 4-6

TIME: 25 MINUTES

Ingredients

- ¼ cup brown sugar
- ¼ cup honey
- ¼ cup ketchup
- ¼ cup soy sauce
- 3 tbsp. [homemade](http://www.saveur.com/diy-beet-powder-recipe) [http://www.saveur.com/diy-beet-powder-recipe] or [store-bought](http://www.amazon.com/Hoosier-Hill-Farm-Premium-Powder/dp/B008NGLQOW/ref=sr_1_1?s=grocery&ie=UTF8&qid=1431972009&sr=1-11&keywords=beet+powder) [http://www.amazon.com/Hoosier-Hill-Farm-Premium-Powder/dp/B008NGLQOW/ref=sr_1_1?s=grocery&ie=UTF8&qid=1431972009&sr=1-11&keywords=beet+powder] beet powder
- 2 tbsp. rice vinegar
- 1 tbsp. hoisin sauce
- ½ tsp. Chinese five-spice powder
- 1 (4-lb.) chicken, halved lengthwise, backbone discarded
- 2 tbsp. canola oil
- Kosher salt and freshly ground black pepper, to taste

Instructions

1

Mix sugar, honey, ketchup, soy sauce, beet powder, vinegar, hoisin, and Chinese five spice in a bowl. Toss marinade with chicken, cover, and refrigerate for 2 days.

2

Build a medium-heat fire in a charcoal grill, or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium.) Remove chicken from marinade, rub with oil, and season with salt and pepper; grill skin-side down, turning once, until charred and cooked through, about 30–35 minutes, or until an instant-read thermometer inserted into thickest part of the thigh reads 165°. Transfer chicken to a cutting board and let rest 15 minutes before carving.

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