

# Quick & Easy Double-Marinated BBQ Pork (Char Siu)

(A quick route to sticky, savory, and tender Chinese BBQ pork, using commercial sauces for an authentic flavor.)

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## 1. Summary & Overview

Time & Servings	Dietary Notes
Prep Time: 5 min	Style: Chinese BBQ (Char Siu)
Cook Time: 40–41 min	Difficulty: Easy
Total Time: 45–46 min (Hands-on cooking)	Servings: 4–6 (Depending on pork size)
Marination Time: 5 hours (Minimum)	Note: Uses premade sauces.

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## 2. Ingredients

Component	Quantity	Note
<strong>Main Components</strong>		
Pork Shoulder	1.5–2 lbs (approx. 680–900g)	Cut into long, thick strips (2 inches wide).
Aluminum Foil	As needed	For covering during the first bake.
<strong>Seasoning &amp; Sauce</strong>		
Lobo Roast Red Pork Seasoning Mix	2 tbsp	To be mixed with water for the first marinade.
Water	Enough to <b>cover</b> pork	For the Lobo marinade.
Lee Kum Kee Char Siu Sauce	2–3 tbsp	For the second, rubbed marinade.
Lee Kum Kee Char Siu Sauce (Extra)	As needed	For the final glaze.
Syrup (Honey/Maltose)	As needed	For the final glaze (approx. 2 tbsp).

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## 3. The Visual Flow (9-Picture Grid Concept) SKIP

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## 4. Detailed Instructions

1. **Prep Work:** [Corresponds to Image 1] Cut the pork shoulder into thick strips. Pat the pork completely dry.
2. **Initial Cook (Marinade 1):** [Corresponds to Image 2] In a bowl, mix **2 tbsp of the Lobo Roast Red Pork Seasoning Mix** with enough **water to fully cover** the pork strips. Submerge the pork and marinate for **3 hours**.

3. **Adding Mains (Marinade 2):** [Corresponds to Image 3] Remove the pork from the liquid Lobo marinade and **pat it dry**. Rub the entire surface of the pork with just **2–3 tbsp of the Lee Kum Kee Char Siu Sauce**. Marinate for an additional **2 hours**.
4. **Mixing (First Bake Prep):** Preheat your oven or air fryer to **180°C or 360°F**. Tightly wrap the marinated pork in a sheet of aluminium foil.
5. **Sauce/Seasoning (Bake Stage 1):** [Corresponds to Image 4] Place the wrapped pork into the preheated oven/air fryer and bake for **15 minutes**.
6. **Simmer/Cover (Bake Stage 2):** Take the pork out. Carefully unwrap the foil, flip the pork upside down, re-cover it, and put it back in the oven/air fryer for an extra **15 minutes 180°C or 360°F**.
7. **Final Checks (Glaze Prep):** [Corresponds to Image 5] Take the pork out and remove the foil. Increase the oven/air fryer temperature to **200°C**. Brush the pork generously with the **Lee Kum Kee Char Siu Sauce** and a drizzle of **syrup** (the first glaze layer).
8. **Glaze Bake (Stage 1):** Put the glazed pork back into the **200°C** oven/air fryer and bake for **5 minutes** to set the glaze on the first side. Take it out, flip, and apply a final generous layer of Char Siu Sauce and syrup. Bake for another **5–6 minutes** until the glaze is dark, sticky, and caramelized.
9. **Final Glaze & Slice:** [Corresponds to Image 6] Let rest for 5 minutes, slice, and serve hot.