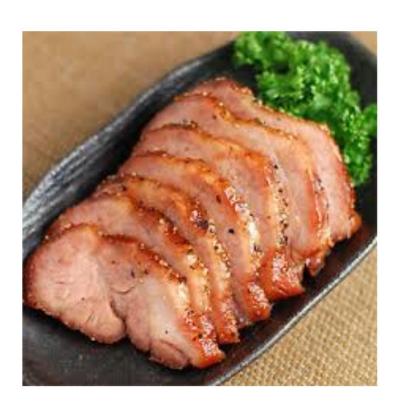
CHAR SIU (COOKED PORK)

Recipe by Somi Foods Inc.







INGREDIENTS

1 lb Pork belly block
1/4 cup Shoyu Ramen Soup
EX
1/4 cup Sake
1/4 cup Honey or Brown
sugar
Ginger
Garlic

INSTRUCTIONS

- Put water in a pot until it completely covers the pork meat.
- Add garlic, ginger, and green onion and boil for 3 hours.
- Pull out the meat and put it in a resealable bag with Shoyu Ramen Soup EX, sake, and honey/sugar.
- Put it in the refrigerator over night (about 12 hours)