



## five-spice pork wraps

4 tsp. Chinese five spice

1 Tbs. kosher salt

$\frac{3}{4}$  tsp. freshly ground pepper

6 lb. boneless pork shoulder, cut into  
10 large pieces

3 Tbs. vegetable oil

2 yellow onions, diced

1½ tsp. finely grated fresh ginger

1½ Tbs. minced garlic

$\frac{1}{2}$  cup soy sauce

$\frac{1}{2}$  cup hoisin sauce, plus more for serving

2 Tbs. Sriracha chili sauce, plus more for  
serving

1½ cups chicken broth

Butter lettuce leaves, steamed white rice,  
bean sprouts, thinly sliced green onions  
and cilantro leaves for serving

Preheat oven to 350°F. In small bowl, combine Chinese five spice, salt and pepper; rub on pork. In cocotte over medium-high heat, warm 2 Tbs. oil. Brown pork in batches, 6–8 minutes per batch. Transfer to large bowl.

Reduce heat to medium; warm 1 Tbs. oil. Cook yellow onions 5 minutes. Add ginger and garlic; cook 1 minute. Add soy sauce,  $\frac{1}{2}$  cup hoisin sauce, 2 Tbs. chili sauce and broth; bring to simmer. Return pork to pot. Cover; bake in oven, turning pork occasionally, 2¾ hours. Skim fat off sauce. Pull pork apart into large chunks. Serve with lettuce leaves, rice, bean sprouts, green onions, cilantro, hoisin sauce and chili sauce. Serves 14.

Williams-Sonoma Kitchen



This recipe pairs well with a smooth, full-bodied Grenache. Find the perfect wine at [williams-sonomawineclub.com/wineshop](http://williams-sonomawineclub.com/wineshop).