



## five-spice pork wraps

4 tsp. Chinese five spice  
1 Tbs. kosher salt  
½ 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  
½ cup soy sauce  
½ 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, ½ cup hoisin sauce, 2 Tbs. chili sauce and broth; bring to simmer. Return pork to pot. Cover; bake in oven, turning pork occasionally, 2½ 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).