



Korean Spicy Marinated Pork Dae Ji Bool Gogi

Oscar · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

4 hrs

Description

This spicy Korean pork is very good served with rice kimchi and salad

Ingredients

- - ¼ cup rice wine vinegar - 2 tablespoons soy sauce - ½ cup gochujang (Korean hot pepper paste) - 3 tablespoons minced garlic - 3 tablespoons minced fresh ginger root - 2 tablespoons red pepper flakes - ½ teaspoon black pepper - 3 tablespoons white sugar - 3 green onions
- cut into 2 inch pieces - ½ yellow onion
- cut into 1/4-inch thick rings - 1 (2 pound) pork loin
- cut into 1/4 inch slices - ¼ cup canola oil

Instructions

1. Stir together the vinegar
2. soy sauce
3. hot pepper paste
4. garlic
5. ginger
6. red pepper flakes
7. black pepper
8. sugar
9. green onions
10. and yellow onion in a large bowl. Mix in the pork slices
11. mixing well until completely coated. Place into a resealable plastic bag
12. squeeze out any excess air
13. seal
14. and marinate in the refrigerator at least 3 hours. Heat the canola oil in a large skillet over medium-high heat. Add the pork slices in batches
15. and cook until no longer pink in the center
16. and lightly browned on the outside
17. about 5 minutes per batch. Be careful when cooking the meat
18. the spicy fumes will hurt your nose!