Hot Pork & Marinated Cucumber

NIBBLEDISH CONTRIBUTOR

Ingredients

- Red bell pepper - Garlic x2 cloves - Fresh ginger - Cucumber - Toasted sesame seed - Thinly sliced pork - Sesame oil - Rice vinegar - Shiitake mushrooms - Korean chili and garlic sauce - Rice

Instructions

This tasty concoction could turn out differently depending on how heavy you lean on some of the ingredients. Keep in mind the focus of this dish is the contrast between the spicy pork and the marinated cucumbers. 1. Thinly slice the bell peppers, chop the mushrooms and onion, mince the garlic and ginger and cube the pork. 2. Thinly slice the cucumber and marinate in a little rice vinegar with a drop or two of sesame oil. Set aside to marinate in the refrigerator while you cook the rest of the ingredients. 3. Saute the bell peppers, onion, mushrooms, garlic, and ginger in some olive oil. 4. After the vegetables are on their way add the pork with a few drops of sesame oil and cook until the pork is done. 5. When the pork is done, mix in just a dab of the korean chili and garlic sauce. 6. In a bowl, make a bed of some nice rice. 7. Plate up some of the pork mixture on top of the rice. 8. With a flick of your wrist, toss a bit of sesame seed on top of the dish. 9. Arrange a few of the marinated slices of cucumber around the edge of the bowl. 10. Enjoy!