



Gamjatang

NIBBLEDISH CONTRIBUTOR

Ingredients

- A kilograms worth of pork neck bone
- 6 Cloves of Garlic
- Green onions, a bunch; chop off the white stuff and save the green.
- A medium sized onions, chopped.
- Ginger, about 3 coin sized.
- Peppercorns
- Chinese Cabbage, chopped. (Ones they use for Kimchi)
- Perilla leaves. chopped into pieces.
- Perilla Seeds
- SOYbean sprouts
- Sesame seeds
- 5 Small potatoes, peeled AND BOILED.
- Korean Red Pepper Paste
- Korean chili pepper powder
- Miso/Soybean paste
- A tablespoon of RICE wine.
- Salt and Pepper.
- Water

Optional:

Korean "Dashi" broth, Beef.

Instructions

I'm going to warn you before attempting this beast, it is pretty time consuming. The end result is a delicious spicy broth.

Gamjatang literally means "potato stew" or something, but this soup actually has PORK NECK BONE, traditionally -- with potatoes.

You can use dashi broth (Korean DASHI brand, Hon DASHI beef broth). For the broth then add chili powder, or you can do it this way. Traditionally, this recipe is very time consuming at about 2 hours of boiling time to make the meat very tender, but I used a pressure cooker.

1. Put the pork neck bone in a pot of about 7 cups of water or whatever you see fit. (I just filled it a bit, but not enough to oversaturate the meat.) Add the cloves of garlic, the WHITE parts of the green onion, the ginger, onion and peppercorn. Pressure cook it for about 45 minutes to an hour.
2. After you're done, strain the broth and remove the vegetables. Put the meat back into the broth.
3. On the stove, add 2 tablespoons of korean chili pepper powder and a teaspoon of gochuchang. (pepper paste.) Add about a big tablespoon of the soybean paste.
4. Add the perilla leaves and seeds, potatoes, soybean sprouts, cabbage and bring to a nice simmer until they're cooked. Garnish with green onion.
5. Season with salt and pepper if you wish, serve on a bed of rice.