



Spicy Samgyeopsal

NIBBLEDISH CONTRIBUTOR

Ingredients

- Samgyeopsal. I used about 4 strips (cause they're cut like bacon) for two people. Chopped into pieces.
- Green onion.
- Sesame seeds, toasted.

Marinade:

- 2 big tablespoons of gochuchang.
- 1.5 teaspoon of sugar.
- 1 tablespoon of doenjang.

- Drizzle of sesame oil.
- A little dab of water.
- 2-3 cloves of garlic, minced.
- 1 small onion, minced.
- 1 green korean pepper, chopped and minced.
- 1 tablespoon of Korean red pepper paste or cayenne pepper.
- 4 tablespoons of soy sauce.
- Salt and pepper.

Instructions

My pork belly frenzy continues with this sweet/spicy pork belly dish. You can grill it on Korean BBQ grill or pan fry it. :) Either way, it's good, sticky and caramelizes. Yum!

Adjust the marinade to your liking. Mine was a perfect balance of sweet and spicy.

1. Mix everything in marinade until it's nice and pasty.
2. Add pork belly in and leave 45 minutes - 1 hr or until overnight.
3. Spray the pan/grill with cooking spray and stirfry until pork belly is cooked. OR if you want, leave it for a while till it carmelizes then flip.
4. Serve on top of rice with banchan. Garnish with sesame seeds and green onion.