



Jokbal

is a popular South Korean dish consisting of boneless seasoned and steamed pig's legs. The meat is usually seasoned with a combination of soy sauce, ginger, and black taffy, giving the dish a unique flavor.

Recipes

- 1 large pig's trotter (3 to 4 pounds)
- 10 cups water
- 2 tablespoons doenjang
- $\frac{1}{3}$ cup soy sauce
- $\frac{1}{4}$ cup dark brown sugar
- 1 tablespoon kosher salt
- $\frac{1}{2}$ cup ssalyeot (rice syrup)
- 1 tablespoon peeled ginger, thinly sliced
- 1 green onion, sliced
- $\frac{1}{2}$ teaspoon toasted sesame seeds

Steps:

1. Wash and rinse the pig's trotter in cold water a couple of times until the water is clear. Fill a large bowl with cold water and soak the pig's trotter for 12 hours, changing the water 3 to 4 times.
2. Strain and squeeze the pig trotter with both hands in cold water to remove any leftover blood. Squeeze and change the water a few times until no more blood is seen. Drain.
3. Combine saeujeot, water, garlic, sugar, hot pepper flakes, ground black pepper, and green onion in a small bowl. Mix it well until the sugar is dissolved.
4. Transfer to a serving bowl and sprinkle with the sesame seeds. Cover and set aside.
5. Slice the meat off the bones and cut it into bite size pieces. Arrange it on a plate and sprinkle chopped green onion and sesame seeds over top. Serve with shrimp dipping sauce