



# Suyuk

Suyuk is pork belly that is boiled, then thinly sliced, most frequently made with pork (as beef is rather expensive in Korea). Most restaurants prefer to serve it with kimchi! The combination of kimchi and suyuk make for an incredible combo.

## Recipes

- 500g Pork Belly
- 1-2 Green and White Onion
- 4 Garlic Cloves
- 2tsp Ginger
- 2-3 tbsp Doenjang (Korean Soy Bean Paste)
- 4-5 Black Peppercorns
- Ground Coffee (instant or finely ground)
- 5 Bay Leaves (optional)
- 2 Soju (optional)

## Steps:

1. First wash the pork belly, and prep the vegetables. Then add water to a large pot, and fill about three quarters full or to a point you think will cover the pork belly.
2. Add the vegetables, water, coffee, doenjang (soybean paste), seasonings, and pork belly. Boil everything together for ten minutes.
3. Bring the heat to a low simmer, then cover and let it cook for about an hour.
4. The pork belly is done once you can easily poke it with a blunt chopstick. Alternatively, you can slice a piece and bite into it to decide if it's tender enough.
5. Pull the pork belly out of the pot and set it aside on a dry chopping board for about five minutes before slicing.
- 6.