



Bossam

a South Korean dish consisting of sliced and steamed pork that is wrapped in leaves of vegetables such as chard, beetroot, lettuce, or Chinese cabbage. When properly prepared, the meat should have a delicately smooth, creamy taste. It is often accompanied by rice, sweet kimchi, and shrimp sauce.

Recipes

- 2 whole fresh pork belly
- 1/2 medium onion
- 2 - 3 white parts of large scallions
- 7 - 8 plump garlic cloves
- 1 inch ginger sliced
- 1 teaspoon whole black peppers
- 1.5 tablespoons doenjang,
- 1 teaspoon instant coffee, or a cup of brewed coffee or a small bottle (or can) of beer - 12 ounces
- 1 teaspoon salt
- 2 bay leaves

Steps:

1. In a pot, bring water and all the brine ingredients to a boil over medium high heat, and continue to boil for 5 minutes.
2. Add the pork belly, bring it to a boil. and boil for about 5 minutes, uncovered. Reduce the heat to medium, and cook, covered, until the meat is very tender, 45 to 50 minutes. Cut a small slice and try if tender at 40 minute point before cooking longer. Turn the heat off, and cool the meat in the cooking liquid
3. Thinly slice the meat and serve with the salted cabbage (or lettuce), saewujeot, and musaengchae.