



Jeyuk Bokkeum

This South Korean classic consists of thinly sliced fatty pork cuts that are marinated and then grilled or pan-fried. The marinade is based on gochujang - a spicy Korean chili paste - and additions such as soy sauce, chili flakes, rice wine, garlic, and ginger.

Recipes

- 4 Tbsp gochujang (Korean chili paste)
- 2 1/2 Tbsp soy sauce
- 1 1/2 Tbsp sugar (I used raw sugar)
- 1 Tbsp minced ginger
- 1 Tbsp minced garlic
- 2 Tbsp rice wine
- 1 tsp gochugaru
- 60 g (2.1 ounces) red apple
- 60 g (2.1 ounces) brown onion
- 4 sprinkles of ground black pepper

Steps:

1. Put the meat in a big bowl and add the marinades. Mix them well. Marinate the meat for at least 30 mins
2. Separate the rice cakes. If they were kept in the fridge, soak them in warm/hot water for 10 to 20 mins to soften.
3. Heat the wok on high heat and add some oil. Add all the prepared ingredients together and stir them occasionally. Reduce the heat to medium half way through
4. Once all ingredients are cooked serve them with some steamed rice.