

Oyster and Pork Kimchi Nabe



<https://cookingwithdog.com/recipe/kimchi-nabe/>

Course Hot Pot, Main Dish
Cuisine Japanese, Korean

Servings

2 PEOPLE

Cook Time

30 MINUTES

Ingredients

Oysters

- 120 g Oysters
- 1/4 tsp Sake
- 1/4 tsp Soy Sauce
- Potato Starch
- Sesame Oil

Meat and Vegetables

- 100 g Pork Belly Slices or pork loin slices
- 1/2 Onion sliced
- 1-2 packages Udon Noodles
- 100 g Napa Cabbage Kimchi
- 40 g Long Green Onions (Naganegi) white part, sliced diagonally
- 40 g Shimeji Mushrooms
- 150 g Soft Silken Tofu
- 80 g Garlic Chives substitute: spring onion leaves or scallions
- 1 Garlic Clove crushed
- 7 g Ginger Root shredded

Dashi Stock

- 450 ml Water
- 2 pieces Niboshi dried baby sardines
- 2 g Dashi Kombu Seaweed shredded
- 3 tbsp Sake










Seasonings










- 1 1/2 tbsp Gochujang Korean fermented chili paste

- 1 tbsp Miso
- Sesame Oil

* 1 tablespoon (tbsp) = 15 ml, 1 teaspoon (tsp) = 5 ml

Instructions

-  First, let's make the dashi stock. Remove the head and stomach of the niboshi, dried baby sardines.
-  Soak the niboshi and the shredded kombu seaweed in the water for about 30 minutes.
-  Wash the oysters with about 3 percent salt water, then lightly rinse with fresh water and thoroughly remove the moisture.
-  Next, combine the soy sauce and the sake in a tray. Add the oysters and coat them with the seasoning.
-  Now, heat the sesame oil in a pan. Remove the excess liquid, coat each oyster with potato starch and then place it into the pan.
-  Dusting and sauteing will give the oysters a pleasant aroma and keep them from shrinking when reheated. Seasoning the oysters beforehand and sauteing will make a big difference and bring out the flavor so you should definitely try it out.
-  Brown the oysters and flip them over. When both sides are golden brown, remove the oysters and set aside.
-  Let's make the kimchi nabe. Distribute the sliced onion on the bottom of a pot.
-  And add the udon noodles. Placing the ingredients in this order will help to cook the onion and keep the noodles from sticking.

10.  Add the pork slices, kimchi, sliced long green onion and the shimeji mushrooms; then the crushed garlic clove and shredded ginger root.
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11.  Then, pour in the dashi stock. Simmering the kombu and niboshi will make an excellent broth. They are perfectly edible, but you can remove them at the end if you like. Then, add the sake and turn on the burner.
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12.  Bring it to a boil, and then remove the foam.
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13.  Now, place the miso and gochujang, Korean fermented chili paste in a bowl and dissolve it with a small amount of broth.
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14.  Then, add the miso mixture and distribute.
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15.  Next, spoon the silken tofu into the pot.
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16.  When it boils again and the tofu has warmed up, add the oysters.
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17.  Add the chopped garlic chives. Finally, drizzle in the sesame oil. Finish cooking the oysters, and now the kimchi nabe is ready.
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18.  Place the ingredients into a small bowl and enjoy the delicious oyster and pork kimchi nabe!

Recipe Notes

We recommend pork with a moderate amount of fat since it is tender and delicious.

You can also use pacific cod, squid or yellowtail instead of the oysters.

If you're interested in how to prepare the oysters, please also check out our Sugaki recipe.