

Samgyupsal

Ingredients

- 1 1/2 pounds pork belly slices (about 1/4-inch thick)
- 2 tablespoons soy sauce
- 2 tablespoons rice wine
- 1 tablespoon sesame oil
- 1 tablespoon sugar
- 2 cloves garlic, minced
- 1/2 teaspoon black pepper
- Lettuce leaves, for wrapping
- Perilla leaves, for wrapping (optional)
- Ssamjang (a mixed dipping sauce)
- Sliced garlic and green chili peppers
- Kimchi
- Steamed rice

Instructions

1. In a bowl, mix soy sauce, rice wine, sesame oil, sugar, minced garlic, and black pepper to create the marinade. Although Samgyupsal is traditionally unseasoned, you can marinate the pork belly for 30 minutes if you prefer a bit of added flavor.
2. Heat a grill or a grill pan over medium-high heat. Place the pork belly slices on the grill and cook for 3-4 minutes on each side, or until they are nicely browned and crispy. You can use kitchen scissors to cut the pork belly into bite-sized pieces as it cooks.
3. Arrange lettuce leaves, perilla leaves, sliced garlic, green chili peppers, and ssamjang on a plate. These will be used to make the wraps.
4. To eat, place a piece of grilled pork belly on a lettuce leaf, add a slice of garlic, a piece of green chili, and a small amount of ssamjang. Wrap it up and enjoy. Serve with kimchi and steamed rice on the side.