

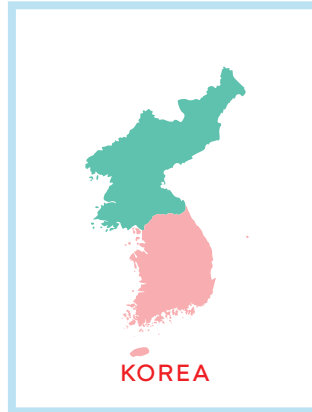
NUT-FREE

KOREAN PORK WRAPS

Prep time: 20 minutes

Cook time: 6 to 7 hours on low, 4 hours on high

Serves 6



Whenever I think of coming together and sharing food, I think of *Bo Ssam*. It is served family style with all the food in the middle of the table. Everyone creates their own custom bundles of pork and toppings all wrapped in a leaf of lettuce or salted cabbage. You can add rice to your wrap if you choose, but I often omit it and stuff my wraps with pork and lots of toppings which can be extensive, from sliced garlic and fresh chiles to perilla leaves, spicy radish salad, and even fresh oysters! But you can simplify your fillings to just pork and *ssamjang* sauce, since the pork is so delicious and tender on its own. We cook the pork with brewed coffee and stout to add deeper flavors and minimize some of the gamy smell, and I prefer to use my slow cooker for this dish.

For the pork

- 1 to 2 yellow onions,
quartered
- ½ cup stout or porter beer
- ½ cup brewed coffee
- 3 pounds pork belly or
pork shoulder
- 3 tablespoons peeled, minced
fresh ginger
- 4 tablespoons minced garlic
- 2 tablespoons doenjang
(Korean fermented
soybean paste)
- 1 tablespoon brown sugar
or honey
- ½ teaspoon ground
black pepper
- 2 bunches red leaf lettuce,
for wraps

To make the pork

1. Place enough onions in the slow cooker to cover the bottom. Add the stout and coffee.
2. Place the pork on top of the onions.
3. In a small bowl, combine the ginger, garlic, doenjang, brown sugar, and pepper into a paste, and evenly coat the pork.
4. Cover and cook on low for 6 to 7 hours, or on high for 4 hours.
5. Transfer the pork to a cutting board and cut it into ¼-inch-thick slices.
6. Serve with the lettuce leaves, sauce, toppings, and rice.

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Korean Pork Wraps

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For the sauce

- ¼ cup doenjang (Korean fermented soybean paste)
- 2 tablespoons gochujang (Korean red chili paste)
- 1 tablespoon sesame oil
- 1 teaspoon minced garlic
- 2 tablespoons minced onion
- 2 tablespoons thinly sliced scallion
- 1 tablespoon roasted sesame seeds
- 2 teaspoons sugar or honey (optional)

Optional toppings

- Spicy Radish Salad (page 148)
- Perilla or shiso leaves
- Fresh oysters
- Fresh chiles, sliced
- Garlic cloves, sliced

To make the sauce

In a small bowl, mix the doenjang, gochujang, sesame oil, garlic, onion, scallion, sesame seeds, and sugar, if using.

OPTION TIP: After the pork is done in the slow cooker, you can crisp up the skin in a pan over medium heat, or put it on a baking sheet under the broiler for about 3 minutes.

TIME-SAVING TIP: Ssamjang can be bought premade at Korean grocery stores, and you can even find it online.

Per Serving: Calories: 368; Total fat: 14g; Protein: 45g; Carbs: 12g; Fiber: 2g; Sugar: 4g; Sodium: 1,288mg