

Jeyuk Bokkeum

Ingredients

2 lb Pork Shoulder (thinly sliced)
1/2 Onion (thinly sliced)
3 Green Onions (cut into 2-inch pieces)
6 T Gochujang
1 T Gochugaru
3 T Soy Sauce
3 T Mirin
2 T Sugar
1 T Honey
2 T Sesame Oil
2 T Garlic (minced)
1 T Ginger (grated)
1/2 Apple (grated)

Instructions

1. In a large bowl mix together gochujang, gochugaru, soy sauce, mirin, sugar, honey, sesame oil, garlic, ginger, and apple.
2. Thinly slice the meat then add the meat to the marinade ingredients. Toss everything well to evenly coat the meat with the marinade.
3. Add the onion and green onions and toss again. Let it sit for about 30 minutes.
4. Pan fry in a skillet (in 2 batches) over medium high heat until slightly caramelized. Adjust the heat as necessary.