



Hot Pork (Jeyuk Bokkeum)

A bold, spicy-sweet Korean pork stir-fry made with gochujang, garlic, and sugar. The pork caramelizes in the pan and pairs perfectly with soft white rice or wrapped in lettuce. It's quick, full of flavor, and deeply satisfying.

Ingredients

- 1 to 1-1/2 lb pork shoulder or pork belly, thinly sliced
- 1/2 onion, sliced
- 2 green onions, cut into 2-inch pieces
- 1 tbsp oil (for cooking)
- Optional: cabbage, carrot, or hot pepper
- --- Marinade ---
- 3 tbsp gochujang, 2 tbsp gochugaru, 2 tbsp sugar
- 1 tbsp soy sauce, 1 tbsp mirin, 1 tbsp sesame oil
- 3 garlic cloves (minced), 1 tsp ginger (optional), black pepper

Instructions

1. Mix all marinade ingredients and coat pork. Let sit 30 min or overnight.
2. Heat oil in pan. Add green onion and cook until fragrant.
3. Add pork and stir-fry 6-8 min until cooked and caramelized.
4. Add onion and any optional veggies. Cook 2-3 min more.
5. Serve over rice or in lettuce wraps. Top with green onion or sesame seeds.

Note & Storage

- Cooking green onion first creates a savory oil base that makes the dish richer.
- Pork shoulder works well, but pork belly adds extra richness.
- Optional veggies like cabbage, carrot, or jalapeño add color and balance.
- Leftovers store well for up to 3 days in the fridge. Reheat gently in a pan with a splash of water or sesame oil.
- Also delicious cold in lettuce wraps or stirred into rice for a quick meal the next day.