

SPOTLIGHT RECIPE



KOREAN BARBECUE PORK BELLY ON SKEWERS

- Combine all of the ingredients except the pork belly, and whisk together until the sugar is dissolved. Add the pork and marinate in the refrigerator for 8 to 24 hours.
- Soak the bamboo skewers in water at least 30 minutes prior to grilling.
- Thread the pork onto the skewers while the grill is heating on high. Allow the excess marinade to drip off before grilling 3 minutes on each side. Watch closely while cooking; the oil in the marinade will cause the grill to flare.
- Garnish with the scallions and sesame seeds. Serve with the rice.

Ingredients

Servings: 4

- 4 tablespoons soy sauce
- 2 tablespoons sesame oil
- 1 teaspoon chili oil
- 1/2 teaspoon chili flakes
- 1 tablespoon rice wine vinegar or white distilled vinegar
- 3 tablespoons dark brown sugar
- 3 cloves garlic, roughly chopped
- 1 1-pound piece pork belly, sliced thinly into bacon-like strips
- Bamboo skewers
- Rice, cooked (enough for 4 servings)
- 3 scallions, chopped
- Sesame seeds, to taste