

Pork “Bulgogi”

Makes 2 servings

Ingredients:

- 200 g Pork Tenderloin, thinly sliced
- 1/2 large sweet onion, halved and thinly sliced
- 4 medium garlic cloves, crushed
- 45 mL (3 tbsp) fresh ginger, finely minced
- 125 mL (1/2 cup) sweet pimento paste (like this)
- 2 tbsp toasted sesame seed oil
- 63 mL (1/4 cup) dark soy sauce
- 30 mL (2 tbsp) Hungarian sweet paprika
- 3 mL (1/2 tsp) smoked Spanish paprika
- 5 mL (1 tsp) hot Hungarian paprika paste (like this), or to taste
- 45 mL (3 tbsp) honey
- 30 mL (2 tbsp) mirin
- 2 medium scallions, white and green parts, finely sliced
- 10 mL (2 tsp) toasted white and black sesame seeds



Directions:

1. Combine everything but the pork, scallions and sesame seeds in a blender and blend until smooth.
2. Toss the pork with the onions; cover with 1/2 of the marinade and coat well, refrigerate for 1-4 hours.
3. Warm a cast iron pan on the grill (or stovetop), add a little oil and cook the marinated meat and onions until the pork is cooked through. Leave the top open to allow the sauce to thicken.
4. Serve with finely sliced scallions and toasted sesame seeds over sticky rice or cauliflower rice.

Notes:

- This is not an overly spicy dish, but it is richly flavoured with a very slight kick.
- Make with chicken or any other protein you desire, traditionally this is made with very thinly sliced beef.