Spicy 3-Alarm Korean Pork (Dwae-ji) Bulgogi

Prep Time: 12 min.  Cook Time: 10 min.  Yield: 3

Ingredients:

Marinade:
- ½ lb pork belly (or pork shoulder),
- 2 ½ tbsp hot pepper paste,
- 2 tsp hot pepper flakes,
- 1/3 medium onion, sliced
- 1 clove garlic, minced
- 1/2 tsp ginger, minced
- 1 stalk green onion, chopped
- 2 tsp brown sugar
- 1 tsp soy sauce
- 1/4 tsp black ground pepper
- 1/2 tsp sesame oil
- ½ cup Water

For tacos:
- 6 small corn tortillas
- 1 pinch roasted sesame seeds
- 1/8 onions, diced
- Cilantro
- 6 Perilla leaves
- 6 green leaf lettuce leaves
- 1 Red Radish, matchsticks
- ½ Lime, wedges
- 1/3 Jalapeno, rounds

Instructions:
1. In a thick-bottomed pan, add the pork. Mix all the ingredients for the marinade and add to pan. Heat and cook over medium high heat. Add water when the pan becomes too dry.
2. Mix and stir all ingredients with a wooden spoon, until the pork is cooked thoroughly, and much of the moisture has evaporated. It’ll take about 10 minutes.
3. Assemble tacos by with dwaeji bulgogi, tortillas, and your choice of veggies.

Total Cost of this meal: $6.63 or $2.21/person

Perilla leaves are part of the mint family and are rich in Vitamin C. They grow in the hills and mountains of India, China, Japan, and Korea. Today’s perilla leaf is the Korean kind. It has a distinctive purple-colored underside and has a rounder heart shape with serrated edges. They have a calming effect when taken as a tea. In Asia it is thought to aid in phlegm dispersion and warm the body.