

Korean Barbecue Pork Lettuce Wraps

<http://userealbutter.com/2014/03/16/korean-bbq-pork-lettuce-wrap-recipe/>

2 lbs. Korean barbecue pork
3-4 cups Korean coleslaw
2 heads butter lettuce or lettuce of your preference
4 cups steamed rice
3-4 cups kimchi

korean barbecue pork

from Maangchi.com

2 lbs. pork
1 medium pear, quartered and cored
1 small onion, chopped into large pieces
8 cloves garlic
1 tbsp fresh ginger, peeled and sliced
2 green onions, chopped
4 tbsps soy sauce
2 tbsps sugar
1/4 tsp black pepper
1 tbsp sesame oil
6 tbsps gochuchang (optional, but good if you like spicy)

korean coleslaw

from About.com

1 small head of cabbage, shredded
1 cup red cabbage, shredded
1 small sweet onion, sliced thin
4 green onions, chopped
1 large carrot, julienned
3 cloves garlic, minced
2 tbsps soy sauce
2 tbsps rice wine vinegar
2 tbsps sugar
1 tbsp sesame oil
2 tbsps crushed red pepper flakes
salt and pepper to taste

Marinate the pork: Slice the pork into 1/8-inch thick slices (about 2 inches by 2 inches). Place the pear, onion, garlic, and ginger into the bowl of a food processor or in a blender and purée until it has the consistency of applesauce. Empty the purée into a medium bowl. Add the green onions, soy sauce, sugar, black pepper, sesame oil, and if using, the gochuchang into the bowl. Stir to combine. Put the pork slices with the marinade into a large ziploc bag and seal. Mix the pork and marinade together until evenly distributed. Refrigerate for at least 30 minutes or up to 24 hours.

Make the Korean coleslaw: Place the cabbages, onions, carrot, and garlic into a large bowl. In a smaller bowl, whisk together the soy sauce, vinegar, sugar, sesame oil, red pepper flakes, and salt and pepper. Pour the dressing over the vegetables and toss to coat. Let it sit in the refrigerator for a few hours.

Assemble the lettuce wraps: Skewer the pork slices (don't pack them too tight) and grill on high flame about 4 minutes a side (8 minutes total) or pan fry the pieces in a skillet with a little vegetable oil over high heat until they are done (5-8 minutes). Serve the pork alongside the Korean coleslaw, lettuce leaves, steamed rice, and kimchi. Wrap a little pork, rice, coleslaw, and kimchi in a lettuce leaf and enjoy. Serves 4-8 depending if appetizer or main meal.