

BBQ Spicy Pork Recipe

(Korean Barbecue Spicy Pork Recipe)

Ingredients: Serves 4

1 pork neck
2 cups of Korean BBQ Sauce
1 stalk scallion, trimmed

Method:

Shred scallion into fine strips and soak into iced water. Marinate the whole piece of pork neck with Korean BBQ Sauce overnight in the fridge. Put marinated pork into oven with preheated temperature of 180 degrees Celsius and bake for 18 - 25 minutes. When ready, remove and thin-sliced the pork, arranged on serving plate and serve garnished with shredded scallion strips.

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