

Kimchi Stew Recipe

Ingredients:

100g pork, thinly sliced
1 teaspoon ginger juice
2 teaspoons light soy sauce
1 teaspoon ground black pepper
1 teaspoon sugar
250 ml kimchi brine
200 g sour kimchi, cut into cubes
375 ml water
1 square soft bean curd, sliced
Leek slices

Method:

Season pork with ginger juice, soy sauce, black pepper, sugar and kimchi brine for 30 minutes. Place seasoned pork with sour kimchi in a pot. Pour in water and bring to the boil. Reduce heat and add bean curd. Simmer for 20 minutes. Garnish with leek slices and serve hot.

Note: Kimchi comes soaked in brine. Drain the brine for use in recipes such as this one.

[asian_free_recipes_download]/[asian_free_recipes_download]