

Weeknight Korean Virtual Class
Hood River Library
May 19th, 2021



QUICK BULGOGI FOR CHICKEN, PORK OR BEEF

Bulgogi marinade:

1.5 Tb gochugaru (coarse Korean red pepper flakes)
1.5 Tb sugar
3 Tb soy sauce
1.5 Tb toasted sesame oil
1 sm ripe pear, peeled and grated
3 Tb ginger, peeled and grated
4 lg garlic cloves, minced or pressed
1.5-2 lbs boneless chicken thighs, or pork or beef cut of your choice, sliced thinly against the grain

2 Tb vegetable oil (I use grapeseed)
4 scallions, cut into ½-inch lengths

To serve:

Cooked rice (or roasted cauliflower or sweet potato)
Lettuce leaves (butter, romaine, leaf)
Small dish of toasted sesame oil with big pinch of kosher salt for each person

Combine all ingredients (gochugaru through garlic) to create marinade. Add thinly sliced meat of your choice and toss well to coat. Let marinate at least 15 min. If you have time, you can let it marinate overnight for even more flavor.

Turn your oven on to warm. In a large heavy-duty non-stick skillet, heat 1 Tb vegetable oil over med-high heat. Add half the marinated meat. Spread out in a single layer in the pan and sauté for 5 min without stirring. Turn meat with a spatula and continue cooking for 3-4 more min without stirring. Pour out into a serving dish and place in a warm oven. Repeat with second Tb of oil and second half of meat. On second batch, add scallions for last minute of cooking. Stir second batch, with scallions, into first batch. Keep warm until ready to eat.

To serve, offer guests bulgogi and kimchi along with cooked rice (or roasted veg) and a plate of lettuce leaves to make wraps. Also provide each person a small dipping bowl with about 1 tsp toasted sesame oil and a big pinch of kosher salt, for dipping. Serves 6-8.

CUCUMBER KIMCHI aka SUMMER KIMCHI

1 English cucumber (see instructions)
1 tsp sugar
¼ tsp kosher salt

1 Tb gochugaru
2 tsp sugar
½ tsp kosher salt
2 tsp soy sauce
2 tsp fish sauce
3 cloves garlic, minced or pressed
1" piece of ginger, peeled and finely julienned
1 carrot, peeled and julienned
¼ sm onion, thinly sliced
1 scallion, halved lengthwise and cut into 1-inch chunks

*At our house, we need a double-batch of this to match up with the amount of meat in the above recipe. However, please note this kimchi doesn't last well – it only tastes good for a day or two. I'll let you decide whether you want to make a single batch or a double-batch, depending on your love of kimchi.

To prepare the cucumber, halve lengthwise and then crosswise. Then cut each quarter-piece lengthwise into sixths, so you end up with long thin spears. Slice piles of spears into 1-inch pieces. Toss with 1 tsp sugar and ¼ tsp salt and set in a strainer to drain for 20-30 min.

While cucumber is draining, stir together all remaining ingredients. Remove from strainer, squeeze pieces firmly, and stir into flavoring mixture to coat well. Chill until ready to serve. Store, chilled, up to 3 days.