



Korean Spicy Pork

Prep Time: 240 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

- 1 cup Gochujang
- 1/2 cup Rice Vinegar
- 1/3 cup Minced Garlic Cloves
- 1/3 cup Minced Ginger Root
- 1/3 cup Sugar
- 1/4 cup Soy Sauce
- 1/4 cup Red Pepper Flakes
- 1 tsp. Black Pepper
- 4 lbs. Pork Loin , cut into 1/4" slices
- Vegetable Oil , as needed

Directions:

1. In medium mixing bowl, combine all ingredients, except pork and vegetable oil; stir until well combined. Pour marinade over pork and stir to coat, refrigerate in an air tight container or bag for at least 4 hours.
2. Heat oil in sauté pan or flattop griddle over medium-high heat, add pork and sauté for 4 minutes or until cooked through; hold warm for service.