

A Potluck Festival of Asian Pacific Cuisine

Daeji / Dwaeji bulgogi

Ingredients:

1 pound pork- thinly sliced
5 cloves garlic -minced
1 small onion- finely chopped
1 Fuji apple - minced
1 tablespoon sesame oil
2 green onions –finely chopped

1/2 cup gochujang
1 inch ginger - minced
1 Korean pear - minced
1/2 cup soy sauce
1 tablespoon sugar
1/4 teaspoon pepper

- ✪ Cut Pork diagonally across the grain into 1/8 inch slices.
- ✪ Mix remaining ingredients.
- ✪ Stir in pork and coat well.
- ✪ Cover and marinate at room temperature for 2 hours or overnight in the refrigerator.
- ✪ Stir fry in hot oil using a large skillet or wok over medium heat until light brown, 2 to 3 min.

Additional recipes may be found on the BA Diversity Task Force website at
www.ars.usda.gov/Aboutus/BA_Diversity_Task_Force