

Spicy Braised Korean Pork

WITH KIMCHI & STICKY RICE

Pairs with Saratoga Sparkling or Still Spring Water

The taste profile of this recipe has spicy, rich flavors complemented perfectly with the texture from the sticky rice and boldness of the kimchi. This recipe pairs well with Saratoga Still and Sparkling Water. Saratoga Still Water will balance the spicy flavors and bring freshness to your palate. Saratoga Sparkling Water will enhance the richness and spicy flavors of the dish and add brightness to the palate with its uplifting bubbles.

- SERVES 8 PEOPLE
- COOKS IN 4 HOURS

Ingredients

SPICY BRAISED KOREAN PORK

One 5- to 6-pound pork shoulder, trimmed,
halved if necessary
1 tbsp. Korean red pepper or red pepper flakes
2 tbsp. paprika
2 tbsp. curry powder
2 tbsp. minced garlic
1 tbsp. salt, plus more to taste
1 tsp. freshly ground black pepper,
plus more to taste
2 tbsp. vegetable oil
2 Bosc pears, peeled, cored, and diced
1 cup diced carrots
1 cup diced celery
1 cup diced yellow onions
10 garlic cloves
2 tbsp. minced fresh ginger
1 quart apple juice
2 tsp. rice vinegar, or to taste

STICKY RICE

4 cups short-grain sticky rice

FOR SERVING

your favorite kimchi



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step BY STEP

FOR THE STICKY RICE

- **Step 1/2**

Put the rice in a large bowl and add enough cold water to cover by 3 inches. Soak for about 3 hours (or overnight) while you're preparing the pork.

- **Step 2/2**

During the last 30 minutes or so of cooking the pork, drain the rice and place it in a steamer basket lined with cheesecloth. Place over a pot of boiling water, cover, and steam until tender, about 20 minutes. Remove from the heat and let stand, covered, for about 5 minutes.

FOR THE SPICY BRAISED KOREAN PORK

- **Step 1/4**

Preheat the oven to 350°F. Pat the pork dry with paper towels. In a small bowl, combine the red pepper, paprika, curry powder, garlic, 1 tablespoon salt, and 1 teaspoon pepper. Pat the rub all over the pork.

- **Step 2/4**

In a large, heavy pot, heat the oil over medium-high heat. Add the pork and sear until browned on all sides, 15 to 20 minutes total. Remove the pork from the pan and transfer to a large bowl or platter. Add the pears, carrots, celery, onions, garlic, and ginger to the fat in the pot. Reduce the heat to medium and sauté until tender, about 10 minutes. Add the apple juice, increase the heat to medium-high, and bring to a boil, stirring constantly.

- **Step 3/4**

Put the pork back in the pot and turn to coat. Bring the liquid back to a boil, then cover, turn off the heat and transfer to the oven. Bake for about 3 hours, turning the pork every 30 minutes, until very tender. Remove the pork and transfer to a platter. Tent with aluminum foil, then cut into thick pieces just before serving.

- **Step 4/4**

Skim the fat off the cooking liquid, place over medium-high heat, and boil until thickened, about 15 minutes. Add the vinegar and season with salt and pepper.

- **To Serve**

Spoon the sticky rice onto serving plates. Top with the pork and some sauce. Place your favorite kimchi alongside and serve immediately.