

# Idiot's Kitchen Shopping List – Korean Braised Pork

Recipe from [idiotskitchen.com](http://idiotskitchen.com) – inspired by Jen Gerth



3 green onions, cut into 1-inch pieces

2 pounds boneless pork spareribs (sometimes called country style ribs)

¼ cup rice wine vinegar

2 Tablespoons soy sauce (use tamari for gluten free)

2 Tablespoons chili garlic sauce

2 Tablespoons minced ginger

2 Tablespoons brown sugar

Also recommended:

Serve with Asian rice bowls (rice, kimchee, veggies, avocado, sesame seeds, etc.) or in tacos with Cabbage & Apple Slaw.

Makes 4 servings, is easily expanded, and great leftover.

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