

Idiot's Kitchen Recipe – Korean Braised Pork

Recipe from idiotskitchen.com – inspired by Jen Gerth



Ingredients:

- 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
- 3 green onions, cut into 1-inch pieces
- 2 pounds boneless pork spareribs (sometimes called country style ribs)

For ease and super tender pork, I make this in the slow cooker/crock pot. However, be sure your crock pot has a cook and hold timing function or you can rescue this after no more than 4 hours or the pork will dry out.

Make the sauce directly in the crock pot by combining ¼ cup rice wine vinegar, 2 Tablespoons soy sauce, 2 Tablespoons chili garlic sauce, 2 Tablespoons minced ginger, and 2 Tablespoons brown sugar. Stir to combine and allow the sugar to dissolve.

Place 2 pounds of boneless pork spare ribs in the crock pot on top of the sauce.

Top the ribs with 3 green onions that have been cut into 1-inch pieces. Toss everything together with the sauce.

Place a lid on the slow cooker and set for 3-4 hours on high. When the pork is fork tender, and falling apart (about 3 hours for my crockpot), remove it from the sauce and shred into large chunks.

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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