

Kimchi Jjigae

<http://unihomemaker.com/2012/09/14/kimchi-jjigae/>

Ingredients:

- 1 large onion, cubed about 1" thick
- 1/2 teaspoon of cooking oil
- 7 slices of black pork belly, cut about 2" wide (you can also use regular sliced pork belly. I got this at my local Korean market)
- 1 1/2 tablespoons of hot pepper paste (I got this at my local Korean Market)
- 2 cups of kimchi, roughly chopped (you can use fresh or really fermented kimchi -add some kimchi juice to the pot if you have it)
- 3 cups of water
- 1 package of soft tofu, cut in half and sliced about 1/2" thick
- 1 jalapeno pepper, sliced about 1/4" thick
- 3 scallions, cut 1" long

Preparation:

In a 3 or 4 quart pot over medium high heat, add onions and cooking oil. Cook for 3-4 minutes and then add your pork belly. Cook until you see some browning. Then add the hot pepper paste and kimchi. Stir it around and cook for 4-5 minutes. Add water, tofu and jalapeno peppers. Let the pot come to a bubble and then turn down the heat to low and let the stew simmer for 30-45 minutes. Add scallions and serve this with a side of rice.

* Please note when chopping your kimchi, it will stain your cutting board.