

Marinade:

- 1 pound fresh pork belly, cut in ½-inch pieces
- 4 garlic cloves, minced
- 1 tablespoon grated ginger
- 2 tablespoons soy sauce
- 1 teaspoon toasted sesame oil
- 1 teaspoon fish sauce

Soup:

- 2 tablespoons unsalted butter
- 1 medium onion, chopped

Then:

- Add Marinade
- 2 cups kimchi, aged if possible, squeezed dry and chopped
- 3 tablespoons Korean red pepper paste (gochujang)
- 1 tablespoon Korean red pepper flakes (gochugaru)
- 1 cup kimchi juice
- 8 cups water (for a richer soup, use chicken, pork or beef broth)

At the end: 8 ounces soft or silken tofu, cut in large cubes

Garnish:

- 8 scallions or Korean chives, chopped, for garnish

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