

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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